Al Fresco Dining Menu – April 2021
**For information on allergens please ask a member of staff**

Lunchtime and evening

Please see Chalkboards or Facebook/Website for today’s Chef’s Specials

Starters/ Light Bites

Japanese Prawns – torpedo prawns in panko breadcrumbs served with sweet chilli dip 6

Soup of the Day – served with freshly baked bread 5

Garlic Mushrooms – creamy garlic mushrooms on a crispy crouton 5

Mains

Sirloin Steak – 8oz sirloin steak, garlic butter, chunky chips and seasonal salad 18

The Crown Burger - burger in brioche bun, Cheddar, iceberg lettuce, tomato, onion, dill pickle, chunky chips 12

Luxury Fisherman’s Pie – Trout, smoked haddock, prawns, mashed potato, cheese, garden peas (GF on request) 12

Fish and Chips - Beer-battered cod, garden peas, chunky chips, tartare (GF on request) 12

Wholetail Scampi - Wholetail scampi, garden peas, chunky chips, tartare 12

Pies\* – Steak & ale or Chicken, ham & leek or Shiitake mushroom & asparagus(V)

Handmade, shortcrust pastry pies served with garden peas , gravy and chunky chips 12

Hunter’s Chicken - chicken breast, BBQ sauce, smoked bacon, cheese, chunky chips and coleslaw 12

Chicken Jalfrezi\* – spicy chicken breast, peppers and onions, rice, poppadum and mango chutney 10

Homecooked Ham – gammon ham, cooked in Coca cola, served warm with 2 fried eggs, chunky chips and garden peas or baked beans 12

Children’s Menu

Crispy Chicken Bites, chunky chips – 7.5

Sausages, Cumberland (2), chunky chips – 7.5

Cod Goujons in Batter, chunky chips – 7.5

Sides

Chips – 3.5 Garlic ciabatta with cheese 4.5

\*vegetarian option available on request

Desserts

Ice Cream Luxury vanilla, strawberry or honeycomb Three scoops 5, Two scoops 4, One scoop 3

See Chalkboards for Chef’s specials and additional desserts