A La Carte Menu

Served From 5.30pm Monday to Sunday

Starters

Corn Chowder, smoky, seaweed crouton (Pb, V, Df, Gfa) **£10**

Venison carpaccio, pickled onions, Dijon aioli, confit egg yolk (Gf, Df) **£12**

'793' rum cured salmon, ginger miso, spiced crostini (Df, Gfa) **£12**

Courgette, spinach, & brie soup, warm ciabatta, salsa verde (Pba, V, Dfa, Gfa) **£10**

Smoked chicken, rice noodles, peanut satay, air dried mango, coriander (Df, N) **£11**

Roasted hispi cabbage, ginger miso, crispy onions, tahini (Df, Gfa, V, Pb) **£9**

Mains

Holy Island lobster, with garlic butter, fries, & salad (Gf)
Half £26/ Whole £52

Venison sausage, borlotti bean cassoulet, chorizo sauce, mascarpone (Gf, Dfa) **£23**

Proper Fish, chips & mushy peas with tartare sauce (Gf, Df)
(Always fresh, never frozen!) **£20**

Gnocchi verde, spinach, peas, crispy onions (Df, V, Pb) **£17**
Add crevettes **£24**

Seaweed crusted cod, capers, lemon, roasted potatoes (Gf, Df) **£26**

Surf & Turf burger, 4oz patty, smoked cheese, seared crevettes, Crown burger relish, French fries **£22**

Pork loin cutlet, grilled hispi cabbage, buttery new season potatoes, cherry cider jus (Gf, Dfa) **£21**

Crispy portobello mushroom burger, French fries, Crown burger relish (Df, V, Pb) **£17**

V – Vegetarian / Gf – Gluten free / Df – Dairy free / Pb – Plant based / Nuts / a – Available.
Our kitchen uses allergens daily. If you have any allergies, please check with a 'Crew' member.