

# The Crown & Punchbowl



## GLUTEN FREE MENU

### STARTERS

*(Bread is complimentary – 2nd helpings £1.50)*

Soup of the Day (vg) £6.50

Salmon Pastrami

*kohlrabi & samphire slaw, dill crème fraiche, hen's egg* £8.50

Pressed Chicken & Apricot Terrine

*crisp breads, apricot chutney, mixed leaves* £8.00

Salt & Pepper Squid

*shaved fennel, radish & spring onion salad, garlic & herb mayonnaise* £7.50

Salad Bowl

*bulgur wheat, peas, radish, pickled red onion, watercress, herbs, chick peas, tahini & lemon dressing (vg) - Starter £7.50 / Main £12.00*  
add chicken breast £4.00, smoked salmon £4.00, halloumi £3.50

### SIDES

Mixed Salad  
*soft herb dressing*

Steamed Fine Beans  
*olives, almonds*

Charred Avocado  
*pickled red onion, capers*

Bone Marrow Mash  
Potato

Grilled Baby Gem  
*tahini, cured parmesan*

Jersey Royals  
*garlic & herb butter*

All £4.00

## TO KICK OFF..

Root Vegetable  
Crisps £3.50

Hummus  
~~pitta~~, crudités £4.50

Marinated Mixed  
Olives £3.50

Pork Crackling  
apple sauce £4.00

### MAINS

Jerk Tofu Skewer (vg)

*mixed bean salad, flat bread, pineapple salsa, popped beans* £13.50

Fillet of Cod

*slow roast fennel, romesco sauce, chive oil, sautéed jersey royals* £18.00

Pan Fried Sea Bass Fillet

*courgette & basil puree, flageolet beans, sun blushed tomatoes & artichokes* £17.00

Roast Chicken Breast

*potato & herb terrine, smoked bacon, charred gem, broad beans, soy cured parmesan* £16.75

9oz (255g) Sirloin Steak

*confit plum tomato, chips, mixed salad & a choice of sauce* £24.50

*Sauces - mushroom, red wine, garlic & herb butter*

### SAUSAGES



Please see our boards for our specialist Sausages.

All of our Sausages are gluten free and we only use locally sourced meat. £13.50



Doggy bags available



Reading glasses available



We're serious about allergies, so please let us know if you or anyone on your table has an allergy.

## GLUTEN FREE MENU

### DIGESTIVES & LIQUEURS

Baileys (50ml) £4.00

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro  
Ximénez (70ml) £4.50

Warre's LBV Port  
2012 (70ml) £5.00

Calvados (35ml) £4.50

Cointreau £3.20

Kahlua £3.20

### COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:  
VS Classic £4.20

VSOP Grande Champagne £5.50  
Château de Laubade

Armagnac: VSOP Armagnac £4.00

Whiskies: GlenDronach 8yr  
(Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

Bourbon: Buffalo Trace £4.00

### PUDDINGS

Sticky Toffee Pudding (v) \*  
*butterscotch sauce, vanilla ice cream* £7.00

Chocolate Delice (vg) (n) \*  
*mango gel, passionfruit & mango salsa, coconut brittle* £7.75

Peanut Butter Parfait (n) \*  
~~malteser cookie crumb~~, whipped yoghurt, pickled strawberries £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops) \*  
*ask for flavours* £6.50

Affogato (v) \*  
*scoop of vanilla ice cream, espresso shot & biscotti* £5.50  
add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of British Cheeses (v) \*  
3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue, Godminster Cheddar,  
Driftwood Goat's, Sussex Brie. Served with grapes, celery & ~~biscuits~~  
(set lunch includes 2 cheeses).

### PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml 7.50 / Bt. 32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif  
and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml 9.50 / Bt. 62.50

*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls -  
sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml 9.00/ Bt. 59.50

*From a single vineyard of old vine Grenache. This vintage port style is  
deeply fruited, well structured and extremely satisfying! Only made  
in the best years.*

LUNCH MENU

Menu available 12-2.30pm Mon - Fri  
12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00  
Please choose any pudding or selection of two cheeses

Starters

Soup of the Day (vg)

Feta Cheese Filo Tartlet (v)

~~caramelised onions, tomatoes, capers & balsamic~~

Salt & Pepper Squid

shaved fennel salad, garlic & chervil mayo

Mains

Sausage & Mash

from the blackboards

Beef Burger

~~brioche bun, tomato, gherkin, gem, jalapeno beer cheese, fries, slaw~~

Egg Pappardelle (v,n)

~~courgettes, peas & basil, parmesan & hazelnut crumb~~

Pie of the Day

~~bone marrow & chervil mash, fine beans, roasted garlic, gravy~~

VEGETARIAN MEZZE BOARD (V)

mozzarella, marinated artichokes, stuffed sweet peppers, hummus, rocket, sundried tomatoes, ~~sourdough bread~~ £12.00

add cured meat selection £7.00  
add whitebait & salmon pastrami £7.00

SANDWICHES

Spiced Beef Kofte

~~flatbread, tzatziki, rocket, pickled red onion, yoghurt, fries~~ £9.00

Fish Finger

~~ciabatta, tartare sauce, chips & leaves~~ £8.50

Buttermilk Chicken

~~ciabatta, garlic & herb mayonnaise, chips & leaves~~ £9.00

Jerk Tofu (v)

~~flatbread, avocado puree, chilli & lime, fries~~ £8.00

PUDDINGS

Sticky Toffee Pudding (v)

butterscotch sauce, vanilla ice cream £7.00

Elderflower & Raspberry Mousse (v, n)

~~meringue shards, toasted almonds, raspberries~~ £7.75

Chocolate Delice (vg,n)

mango gel, passionfruit & mango salsa, coconut brittle £7.75

Peanut Butter Parfait (n)

~~malteser cookie crumb, whipped yoghurt, pickled strawberries~~ £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)

ask for flavours £6.50

Affogato (v)

scoop of vanilla ice cream, espresso shot & ~~biscotti~~ £5.50  
add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of British Cheeses (v)

3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue, Godminster Cheddar, Driftwood Goat's, Sussex Brie.

Served with grapes, celery & ~~biscuits~~  
(set lunch menu - 2 cheese selection)

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar  
100ml £7.50 / Bt. £32.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN  
100ml £9.50 / Bt. £62.50

90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls-sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC  
100ml £9.00/ Bt. £59.50

From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying!  
Only made in the best years.

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20

VSOP Grande Champagne Cognac £5.50

VSOP Armagnac £4.00

Buffalo Trace Bourbon £4.00

Whiskies -

GlenDronach 8yr (Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

