

Dinner at The Three Crowns


The
THREE CROWNS
 PUBLIC HOUSE & GARDEN



LUNCH 12-3.00 AFTERNOON TEA 2.30-5.15 DINNER 6-9

To begin

*small plates, perfect as starter
or small main*

CRAB, AVOCADO, CUCUMBER AND CHILLI DRESSING <i>on Smoked Salmon with homemade crostinis (3,4,6,7,9)</i>	8.25
WATERCRESS & CELERIAC SOUP <i>With apple and celeriac salad (3,9)</i>	6.50
ROASTED GARDEN VEGETABLE RISOTTO <i>courgettes and runner beans from the garden with a goat's curd risotto, air dried cherry tomato parmesan crisp (A,9,10)</i>	7.50 / 14.00
BETROOT FLAVOURS <i>pickled and raw beetroot, goats curd, lemon gel, sorrel (9)</i>	7.50
SEARED WOOD PIGEON BREAST <i>A Watercress and hedgerow berry salad and walnut praline (A,1,10,13)</i>	8.00

Plentiful creations

Seasonal specials, locally sourced



SEARED HAKE FILLET <i>Confit fennel, artichoke potato, crab beignet & tomato and chive beurre blanc (A,3,4,7,9,10,13)</i>	18.50
SPICED CORN-FED CHICKEN BREAST <i>Black eyed pea and lentil dahl, lemon pickle, mushroom pilaff and keema nan(3,9,10,11,13)</i>	16.50
SPICED CAULIFLOWER & MISO BAKE <i>Fragrant cauliflower, Mushroom pilaf, cucumber creme fraiche (6,9)</i>	13.50
ROASTED DUCK BREAST <i>Saffron Pomme Anna, Vichy carrots and beets and a black cherry sauce (A,9,10,13)</i>	18.50
BUTTER CHICKEN BREAST <i>Sweetcorn puree, creamed mash, sage & onion bon-bon, red wine & morrel jus (A P 3,9,)</i>	15.50
HERB CRUSTED LAMB RUMP <i>Celeriac puree,garlic mashed potato,salsify and tamarind jus (A,3,9,)</i>	16.50

The following dishes are suitable for: (V) Vegetarians.

The following dishes contain: (P) Pork, (A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products, (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin.

The Three Crowns sharers

please allow 30 minutes for each

Crowns Classics

Traditional dishes with a Three Crowns twist



Seasonal Sides

LAMB

35.00

Braised lamb shank, ballotine of shoulder, herb rump, salt baked celeriac. Served with herb & stock potatoes and broad bean & courgette salad (A,9,10)

PORK

30.00

Pressed belly, ballotine of pork, ham hock, roasted & pickled cox apples, champ potatoes, roasted root veg, seasonal greens, madeira jus (P,A,9,10)

RIBEYE STEAK

21.00

Triple cooked chips, field mushroom, grilled tomato (P,A3,7,9)

GIN & TONIC CATCH OF THE DAY

13.50

Triple cooked chips, pimped mushy peas (P,A3,7,9)

GAMMON

14.00

Triple cooked chips, panko breadcrumb egg, bearnaise sauce (P,3,6,9,13)

THE THREE CROWNS FISH PIE MEDLEY

14.00

Cavalo nero cabbage and smoked bacon lardons (3,4,7,6,9,10)

FULLY LOADED THREE CROWNS BURGER

14.50

Gruyere cheese, smoked streaky bacon, harissa mayo, pickled gherkins (P,3,5,6,7,8,9,11,13)

GARLIC ROUILLE SALAD

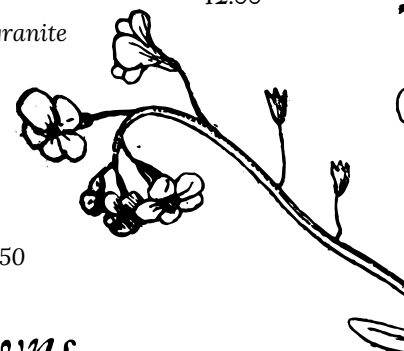
12.00

baby gem, mango salsa, herb croutons, air dried tomatoes, pomegranite dressing (P,3,6,9,13)

Add spiced Chicken

2.50

Triple cooked chips, red wine sea salt £4.00, Skin on Fries £3.50, Seasonal Greens £3.50, Jersey royals and chive butter £4.00, Warm garden pea and bacon salad £4.00 House summer salad £3.50



Get Festive here at The Three Crowns

CHRISTMAS WREATHMAKING

WEDNESDAY 6TH DECEMBER 11AM, MONDAY 11TH DECEMBER 11AM

Why not join us this Festive Season and have fun creating your own Christmas Door wreath.

A demonstration by local florist Juliette Phipps and all the equipment and help provided for you to create your own traditional mossed rustic wreath.

Coffee & Mince Pies on arrival and light lunch & Prosecco included £35pp

TIPI PARTY NIGHTS

The Tipis in the garden of The Three Crowns make the most magical setting for your Christmas party.

Join us on selected Thursday and Friday nights throughout December from 7.30pm. With a delicious 3 course Christmas feast and live music till 11pm from local band Jukebox 6 £40pp

TIPI TRIBUTE NIGHTS

The ultimate Christmas Party night with some of the UKs leading tribute artists. With a delicious 3 course Christmas feast and live music till 11pm £45pp

SATURDAY 2ND DECEMBER FROM 7.30PM - FRANK SINATRA

SATURDAY 9TH DECEMBER FROM 7.30PM - DAVID BOWIE

SATURDAY 16TH DECEMBER FROM 7.30PM - ELVIS PRESLEY

10% Optional Service Charge is added to your bill. All gratuities go to the staff who serve you.