

# The Three Crowns

## Starters

Freshly baked ciabatta with olives, balsamic and extra virgin olive oil (V)

**£6.50**

Smoked ham hock and chicken terrine with chargrilled ciabatta (\*GF)

**£9.00**

Whole baked camembert studded with rosemary & garlic served with freshly baked ciabatta (V, \*GF) **£9.00**

Sweet chilli crayfish salad with coriander and lime (GF) **£9.00**

Soup of the day with freshly baked bread (V) **£6,50**

Smoked Mackerel Pate with mixed salad and ciabatta toast **£8.00**

Homemade crispy soft centred Falafel Scotch egg with mixed Salad and chilli Aioli (V,GF) **£7.50**

## Mains

Buttermilk chicken burger, brioche bun, black pepper mayonnaise, gherkin, pink slaw & fries **£14**

Trenchmore farm beef burger, brioche bun fries, pink slaw, gherkin, house sauce (+cheese £1

+bacon £1) **£14**

Crispy skin duck breast, duck fat fried potatoes, parsnip puree, crispy leeks, red wine sauce (GF) **£17.50**

Honey and mustard glazed ham Bubble and Squeak, fried duck egg, sweet mustard ketchup (GF) **£14**

Trio of game sausages - venison, wild boar & apple, duck & orange with mash potatoes and rich pan gravy **£14.50**

Shetland Mussels, Shallots, Cider Cream, Fries with Chargrilled Ciabatta **£13**

Handmade pie of the day with buttery mashed potatoes, seasonal greens **£15.50**

Butternut squash risotto, toasted almonds, crispy sage, parmesan shavings **£12.50**

Allotment burger, chargrilled aubergine, courgette and pepper in brioche bun with spiced tomato chutney, fries and salad **£12** (VG) (+Halloumi **£2** V)

Pan fried Lambs liver and bacon, champ, french beans onion and ale gravy (GF) **£14**

Ale battered fish, chunky chips, crushed peas, tartare sauce **£14.50**

Homemade Quiche Lorraine with mixed salad and new potatoes **£12**

Smoked Haddock, salmon and king prawn crumble served with buttered new potatoes & french beans **£15.50**

Ribeye steak, garlic butter, french beans, grilled garnish & chunky chips (\*GF) **£25**

## **Desserts**

Vanilla Crème Brulee with homemade shortbread (\*GF) **£7**

Sticky toffee pudding, toffee sauce, vanilla ice cream **£7**

Chocolate brownie, chocolate sauce, vanilla ice cream **£7**

Mixed berry Eton mess (GF) **£7**

Fruit crumble of the day with vanilla custard **£7**

Selection of English cheeses served with celery and biscuits **£12**

Selection of ice creams and sorbets **£2** per scoop

V- Vegetarian, VG- Vegan, GF- Gluten free,\*GF (Can be adjusted to become Gluten free)

Please advise your server of any allergies when placing your order