



## WITH YOUR FINGERS . . .

**Home Baked Bread in our Pizza Oven £2½**  
With Italian olive oil, aged balsamic & confit garlic

**Juicy Large Nocellara Olives £3**  
Marinated in chilli & citrus

**Fried Halloumi Soldiers £3¾**  
Tomato & chilli chutney

**Crispy Pork Belly Bites £3½**  
Apple & vanilla puree, Malden sea salt crackling

**Tiger Prawn Ravioli £4¾**  
Shellfish bisque, cucumber slaw

**Hertfordshire Ox Croquettes £4**  
Celeriac remoulade, radicchio

**Paprika Whitebait £3½**  
Lemon Aioli

**Lemon & Coriander Hummus £2¾**  
Chilli oil & pitta

## WITH SMALL KNIFE AND FORK . . .

**Seasonal Soup of the Moment £5**  
Served with home baked bread (ask your server for today's flavour)

**Black Tiger Prawn & Crayfish Cocktail £6¼**  
Red pepper coulis, Marie rose sauce, home baked bread

**Sicilian Lemon & Potato Risotto £6**  
Candied tarragon, egg yolk

**Dingley Dell Pork & Leek Scotch Egg £7**  
Caramelised onion puree, crackling crumb

**Salt and Pink Peppercorn Squid £5½**  
Aioli

**The Crown Inn Pork & Fennel Sausage Roll £6**  
Homemade apple ketchup, fennel cress

## FOR TWO SETS OF SMALL CUTLERY . . .

**The Crown Favourites Sharing Platter £15½**  
Pork & Leek Scotch egg, Salt & Pink Peppercorn Squid, Ox Croquettes, Halloumi soldiers

**Box Baked Garlic & Rosemary Normandy Camembert £11¾**  
Caramelised onion marmalade, tomato chutney, parmesan straws and plenty of toast!

## WITH YOUR FINGERS . . .

*All of our pizzas are cooked in an authentic Napoli style with a thin base and Italian imported toppings. All pizzas can be upgraded to buffalo mozzarella for an extra £1½*

**Classic Pizza Margherita £8¼**  
San Marzino tomato base, mozzarella and basil

**Napoli Forte £11**  
San Marzino tomato base, mozzarella, Napoli salami, fresh chilli, garlic & Nduja spicy sausage.

**Pizza Parma £10¾**  
San Marzino tomato base, mozzarella, Parma ham, rocket, extra virgin olive oil

**Pizza Vesuvio £12**  
San Marzino tomato base, shredded beef, chilli, Nduja, peppers & rocket

**Pizza Pollo £11**  
San Marzino tomato base, mozzarella, chicken, black olives, red onion, parmesan cheese, extra virgin olive oil & basil

**Funghi Porcini £9¼**  
Mushroom base, mushrooms, mozzarella & extra virgin olive oil

**Pizza Verde £10½**  
Spinach, broccoli, blue cheese, pesto base

**Pizza Rustica £11½**  
San Marzino tomato base, mozzarella, bacon, salami, red onion & cherry tomatoes

## WITH A LARGE KNIFE AND FORK . . .

*We source our meat where possible from a local village farm and prepared skilfully by us for the best cuts and quality meat possible.*

*Upgrade fries to sweet potato or truffle & parmesan fries for extra £1*

## Pub Classics . . .

**‘The Crown’ Chargrilled Beef Burger in a Brioche Bun £12¼**  
With tomato, baby gem, pickle cheese & burger sauce served with winter slaw & fries. Add bacon, egg, caramelised onion, blue cheese or mushroom for an extra £1

**‘The Crown’ Cajun Breaded Chicken Burger £12¼**  
With tomato, baby gem, pickle, cheese and aioli served with winter slaw & fries. Add bacon, egg, caramelised onion, blue cheese or mushroom for an extra £1

**Crispy Beer Battered Fish and Chips £12½**  
Chunky tartar sauce, mushy peas, grilled lemon and chips

**Lamb Shank Pie £16¾**  
Caramelised heritage carrots, & mash

**Pan Fried Calves Liver & Bacon £14**  
Creamy mash, caramelised onion, red wine jus & bacon crisp

**Slow Braised Pork Belly £16¼**  
Parsnip puree, Romanesque, dauphinoise potatoes, roasted crab apples, Dijon jus

## Mains . . .

**Giant Cous Cous Superfood Salad £12**  
Grilled Mediterranean vegetables, broccoli, cherry tomatoes, spinach, toasted seed mix, kale pesto

Add Grilled chicken breast or Grilled halloumi for an extra £4½

**Smoked Haddock, Leek, English Pea Fishcake £15**  
Wilted spinach, hollandaise, poached egg

**Pan Roasted Barbury Duck Breast £17¼**  
Mushroom Pithivier, Crushed Celeriac, Spinach, Cherry jus

**Pan Fried Fillet Of Cornish Cod £16½**  
Lemongrass & ginger potatoes, pak choi, coconut Thai sauce

**Pumpkin & Goats Cheese Strudel £12¾**  
Walnut dressing, rainbow chard, red pepper coulis

**Slow Braised Borolo Blade Of Beef £18½**  
Bourguignon garnish, butternut squash, creamed potato, braising juices

**Pan Fried Red Mullet, White Cromer Crab £17½**  
Squid ink risotto, tiger tomato, charred onion petals

**Pan Seared Chateaubriand Medallions £22**  
Garlic potatoes, mushroom puree, roasted shallot, beef tea

**8oz Sirloin .....£21**

**10oz Onglet Steak.....£18**

Both Steaks served with grilled field mushroom and plum tomato, watercress, confit garlic, béarnaise or peppercorn & chips

## ON THE SIDE . . .

Hand Cut Chips **£3½**  
Fries **£3½**  
Sweet Potato Fries **£3½**  
Truffle & Parmesan Fries **£3½**  
Mash **£3½**  
Market Vegetables **£3½**  
Rocket & Parmesan Salad **£3½**  
House Salad **£3½**  
Creamed Spinach **£3½**

Our chefs source the best seasonal ingredients to create tasty daily specials for you on our blackboards, please ask your server for more details.

*Our kitchen contains nuts and other allergens, before ordering please speak to one of our team if you want to know about our ingredients. Children are heavily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion, please ask us. All tips go to the team.*



