



The Crown Hotel

Churchill's Restaurant

Our Red Wines

Tempranillo-Garnacha (Spain) | £22.50, £7.50, £5.25, £3.75

Merlot (Chile) | £22.50, £7.50, £5.25, £3.75

Malbec (Argentina) | £25.00, £8.50, £6.00, £4.30

Our White Wines

Chardonnay (France) | £25.00, £8.50, £6.00, £4.30

Verdejo (Spain) | £22.50, £7.50, £5.25, £3.75

Sauvignon Blanc (New Zealand) | £30, £10, £7.50, £5.00

Our Rosé Wines

White Zinfandel (American) | £22.50, £7.50, £5.25, £3.75

Pinot Grigio Rosé (Italy) | £22.50, £7.50, £5.25, £3.75

Tempranillo Grenache (Spain) | £22.50, £7.50, £5.25, £3.75

Our Sparkling Wines

Prosecco small 250 ml | £8.95

Prosecco Large 750ml | £26.95

Louis Dornier Brut Champagne 750ml | £39.50

Louis Dornier Rosé Champagne Rose 750 ml | £45.00

Tattinger Brut Reserve 750 ml | £ 65.00

Tattinger Rosé 750 ml | £65.00





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Starter

- Chilled avocado soup, potato salad, lemon oil | £5.50
Roast red pepper & tomato soup, pepper curls & crispy basil (VE) | £5.50
Slow cooked Ox cheeks, mash potato, wild mushrooms, jus | £6.50
Grilled mackerel fillet, fennel & broad bean salsa, watercress dressing | £6.50
Chicken liver pate, pear & saffron chutney, toasted brioche | £6.50
Superfood salad - Broccoli, quinoa, pomegranate, spinach, avocado, rocket, roast garlic & spring onion vinaigrette (VE) | £6.00

Main Course

- 8oz sirloin steak, confit tomato, flat cap mushroom, fat cut chips, pink peppercorn butter | £20.00
Pan roasted Lamb rump, pomme anna, fine beans, redcurrant jus | £19.00
Battered haddock & fat cut chips served with mushy peas & tartar sauce | £13.00
Slow cooked belly pork, ratatouille, fondant potato, crackling, apple jus | £17.00
Pan fried chicken breast, sweetcorn puree & fritter, mash potato, sauce vierge | £16.00
Grilled fillet of salmon, sauté new potatoes, broccoli with sesame seeds, hollandaise sauce | £17.00
Roast cod loin, beetroot, halloumi, gnocchi, prawn salsa | £18.00
Sweet potato & chickpea curry, pulao rice, poppadum, mango chutney (VE) | £15.00
Beetroot & red onion tart, fennel puree, auberge caviar, olive oil mash potato (VE) | £15.00

Sides

each £4.00

- Fat cut chips, sauté new potatoes, creamy mash potato, fine beans, broccoli with sesame seeds, house salad, caesar salad

Dessert

- Plum crumble crème brulee | £6.00
Cherry & dark chocolate Eton Mess. £6.50
Raspberry cheesecake, lemon curd, white chocolate mousse | £6.50
Apricot & marmalade brioche pudding, crème anglaise | £6.50
Carrot cake, sweet ginger & carrot puree, champagne sorbet (VE) | £6.00
Passion fruit & Coconut panna cotta, shortbread fingers (VE) | £6.00



*Please make a member of the team aware
of any dietary requirements.*