



menu

the crown hotel bawtry





lunch

monday to friday | 12.00 noon - 2.00pm

dinner

sunday to friday | 6.00pm - 10.00pm

saturday | 6.00pm - 10.30pm

starters

- the crown salad** £6.95
dressed salad leaves with smoked sausage, pancetta, poached egg and croutons
- king prawns in garlic & parsley butter** 6 @ £7.95
12 @ £12.95
- beer battered mushrooms** £6.95
with chive sour cream dip
- 'bleikers smokehouse' smoked salmon** £7.95
with lime and dill dressed rocket leaves, granary bread
- potted 'round green farm' venison liver pate** £7.95
apple & raisin chutney, rustic bread selection
- seafood chowder** £7.95
selection of seafood in a white wine and garlic broth
- soup of the day** £4.95
served with accompaniments
- baked garlic and rosemary camembert** £11.95
with crudities and warm bread, **ideal for two to share**
- wild mushroom risotto** £7.95
finished with fresh herbs and parmesan
- sesame crispy duck salad** £7.95
pickled carrot and cucumber
- baked goats cheese from 'lowna dairies'** £7.95
orange, basil, roasted cherry tomatoes, rocket, balsamic
- seafood risotto** £9.95
chefs selection of seafood, please ask for today's selection

pasta

- spicy tomato tagliatelle** £8.95 starter £14.95 main
with chorizo and king prawns
- crab & spring onion linguini** £8.95 starter £14.95 main
in a lemon and chive butter sauce
- chicken & mushroom tagliatelle** £8.95 starter £14.95 main
finished with basil & garlic crème fraiche

fish

- smoked haddock florentine** £17.95
poached smoked haddock with spinach, mash potato in a cheese sauce
- seabass** £17.95
on garlic and olive crushed new potatoes with ratatouille
- tandoori salmon** £17.95
with jasmine rice, stir fried greens and citrus crème fraiche
- seafood risotto** £9.95 starter £17.95 main
chefs selection of seafood, please ask for today's selection

grills

- crown grill** £18.95
fillet steak, pork medallion, sausage, chicken breast, liver, gammon, egg mushrooms, cherry tomatoes, hand cut chips and onion rings
- 10oz sirloin steak** £18.95
with cherry tomatoes, mushrooms, hand cut chips and onion rings
- 10oz fillet steak** £23.95
served plain or with your choice of diane, pepper or rossini sauce

main courses

- loin of venison** £18.95
pink peppercorn crust, parsley mash, red wine sauce
- lamb noisettes** £18.95
lemon and mint couscous, redcurrant sauce, olives and tomatoes
- medallions of beef** £19.95
parsnip mash, wild mushrooms, marsala sauce
- pork fillet in moroccan spices** £17.95
mediterranean vegetables and chick pea stew
- breast of chicken** £17.95
bubble and squeak, pancetta, rocket and a garlic and thyme sauce

vegetarian

- baked goats cheese from lowna dairies** £14.95
orange, basil, roasted cherry tomatoes, rocket, balsamic
- wild mushroom risotto** £7.95 starter £14.95 main
- stuffed peppers** £14.95
with lemon couscous & med veg finished with fresh herbs, parmesan and tomato sauce

side orders

- mixed or green salad** all £2.25
- cauliflower and broccoli mornay**
- roasted root vegetables glazed in honey**
- crispy mediterranean vegetables in basil oil**
- new potatoes in fresh mint butter**
- handcut chips**
- sautéed lyonnaise potatoes**
- dauphinoise potatoes**
(sliced potatoes with cream, garlic and gruyere cheese)
- garlic ciabatta**

Friday and Saturday evening, look out for chef's local special dishes.

Some of the dishes may contain nut products or food substances to which you may be allergic. Please ask our staff for information.

