



# sunday lunch

every sunday | 12.00 noon - 3.00pm

## starters

### smoked salmon platter

traditionally served with lemon wedge and black pepper

### duo of melon

with apricot and raspberry coulis

### traditional prawn cocktail

served with brown bread

### sauteed button mushrooms

finished in a cream garlic sauce

### game terrine

served with port wine sauce and crusty bread

### homemade yorkshire pudding

with red wine and tarragon gravy

## intermediate course

### leek and potato soup

## mains

### roast salmon with chive cream sauce

### hand carved sirloin of beef

with homemade yorkshire pudding and pan gravy

### traditional roast turkey with chipolata sausage

and cranberry stuffing

### chicken breast

red wine and mushroom sauce

### roast leg of pork

with crackling and apple sauce

### leek and gruyere crown

## dessert

### chef's selection of sweets

tea/coffee and mints

# 19.95

**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.

The Crown Hotel, High Street, Bawtry, Doncaster. DN10 6JW

Tel: 01302 710341 Web: [www.crownhotel-bawtry.com](http://www.crownhotel-bawtry.com)



# menu

the crown hotel bawtry



the crown hotel bawtry



# restaurant

**monday to friday** | 12.00 noon - 10.00pm

**saturday & sunday** | 6.00pm - 10.00pm

**sunday lunch menu only** | 12.00 noon - 3.00pm

## starters

<b>soup of the day</b>	<b>4.95</b>
<b>duck spring rolls</b>	<b>6.95</b>
thai salad & hoi sin sauce	
<b>venison liver pate</b>	<b>7.95</b>
onion chutney and bread	
<b>baked camembert</b>	<b>8.95</b>
rosemary & garlic with fresh baked bread	
<b>thai fishcakes</b>	<b>7.95</b>
salad, sweet chilli sauce	
<b>beer battered mushrooms</b>	<b>6.95</b>
garlic & chive dip	
<b>smoked salmon</b>	<b>6.95</b>
lemon, bread, citrus crème fraiche	

## sharing platter

<b>mediterranean</b>	<b>14.95</b>
olives, humous, pitta bread, grilled haloumi, feta parcels, roast peppers, falafel & tzatziki	
<b>asian</b>	<b>14.95</b>
tempura king prawn, thai fishcake, malaysian chicken, duck spring roll, chickpea & spinach samosa, chilli squid	
<b>seafood</b>	<b>14.95</b>
smoked salmon, crab pate, spicy prawn timbale, tandoori salmon, garlic king prawns and king prawn cocktail	
<b>american</b>	<b>14.95</b>
chicken strips, beer battered mushrooms, onion rings, cheeseburger, sticky bbq ribs, salsa, chive & garlic dip	

## salads

<b>baked goats cheese</b>	<b>7.50/11.50</b>
tomato, orange, basil	
<b>crispy sesame duck</b>	<b>7.50/11.50</b>
pickled carrot & cucumber	
<b>chicken caesar</b>	<b>7.50/11.50</b>
gem lettuce, bacon, croutons & parmesan	
<b>roast pepper &amp; haloumi</b>	<b>7.50/11.50</b>
toasted brioche, basil pesto	

## risotto, pasta & vegetarian

<b>crab linguine</b>	<b>8.95/14.95</b>
chive & lemon butter	
<b>seafood risotto</b>	<b>8.95/14.95</b>
selection of seafood, white wine & herbs	
<b>king prawn &amp; roast pepper tagliatelle</b>	<b>8.95/14.95</b>
spicy tomato sauce	
<b>chicken &amp; mushroom tagliatelle</b>	<b>8.95/14.95</b>
basil & garlic crème fraiche	
<b>wild mushroom risotto</b>	<b>7.95/14.95</b>
truffle oil & herbs	
<b>stuffed roast peppers</b>	<b>7.95/14.95</b>
cous cous, tomato sauce	

## pick n' mix

all 3.00

**olives**, garlic & herbs  
**garlic bread**, tomato salsa  
**fresh baked bread**, balsamic olive oil, butter  
**humous**, pitta bread  
**roasted nuts**, cajun spices

## fish

<b>garlic king prawns</b>	<b>6 @ 7.95</b>	<b>12 @ 12.95</b>
<b>seafood chowder</b>		<b>7.95/14.95</b>
seafood, white wine, garlic & cream		
<b>fish &amp; chips</b>		<b>14.95</b>
mushy peas, tartare sauce		
<b>tandoori salmon</b>		<b>15.95</b>
jasmine rice, stir fried greens and citrus crème fraiche		
<b>roast seabass fillet</b>		<b>17.95</b>
capsicum, lyonnaise, tomato & garlic sauce		

## meat

<b>roast belly pork</b>	<b>15.95</b>
black pudding mash, roast apples, cider & sage sauce	
<b>duck breast</b>	<b>15.95</b>
stir fried vegetables, egg noodles, plum sauce	
<b>herb roasted lamb loin</b>	<b>18.95</b>
mediterranean vegetables, redcurrant sauce	
<b>medallions of beef</b>	<b>18.95</b>
parsley mash, wild mushroom & marsala sauce	
<b>venison haunch</b>	<b>17.95</b>
root vegetable mash, juniper & red wine sauce	
<b>chicken breast</b>	<b>14.95</b>
bubble & squeak, pancetta, thyme & garlic sauce	

## grills

<b>8oz crown burger</b>	<b>11.95</b>
cheese, salsa, hand cut chips	
<b>10oz rib eye</b>	<b>18.95</b>
<b>8oz fillet</b>	<b>22.95</b>
<b>8oz sirloin</b>	<b>18.95</b>
<b>crown mixed grill</b>	<b>18.95</b>
fillet steak, pork medallion, sausage, chicken breast, liver, gammon, egg, mushrooms, chery tomatoes, hand cut chips and onion rings	
<b>peppercorn / dianne / rossini sauce</b>	<b>2.50</b>

## sides

all 3.00

<b>hand cut chips</b>	<b>broccoli, peas &amp; spinach</b>
<b>new potatoes</b>	<b>honey roast root vegetables</b>
<b>onion rings</b>	<b>mediterranean vegetables</b>
<b>stir fried greens</b>	<b>mixed salad</b>
<b>dauphinoise potatoes</b>	<b>rocket &amp; parmesan</b>
<b>root vegetable mash</b>	<b>thai salad</b>
<b>cauliflower mornay</b>	<b>tomato &amp; red onion</b>

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