



to nibble

Mediterranean Olives, Garlic And Herbs (GF)	3.50
Garlic Bread with Mozzarella	4.50
Roasted Honey Cashews, Cajun Spices (GF)	3.50
Warm Flatbread & Houmous	4.50

sandwiches

Served with skin on fries
(Gluten free bread available)

COLD Served on white or brown bloomer	
Smoked Salmon With cream cheese & rocket	8.95
Honey Roast Ham With grain mustard mayonnaise	8.95
Mature Cheddar With red onion chutney	8.95
Free Range Egg Mayonnaise With watercress	8.95
Coronation Chicken	8.95

HOT

Steak Fillet steak strips, onions, mushrooms, melted mature cheddar with a jug of beef dripping sauce, served on a ciabatta	14.95
Henderson’s Relish Toasted Cheese Mature cheddar cheese & Henderson’s Relish of Sheffield toasted sandwich, served on a white or brown bloomer	9.95
Crown Club Chicken, bacon, gem lettuce, tomatoes & cheese, served on toasted brown or white bloomer	11.95
Posh Fish Finger With a mushy pea mayonnaise, served on ciabatta	11.95
Cajun Chicken Cajun chicken, onions, peppers finished with crème fraîche, served on ciabatta	11.95

sharing platters

Yorkshire Platter Pork pie, crispy hens egg, sausage roll, hand carved ham, Yorkshire cheese (Fountains Gold & Yorkshire Blue), Potted chicken liver parfait, bread selection, chutney, sliced apple	19.95
Surf & Turf Platter Tempura prawns, Thai fishcakes, sweet chilli chicken, mini burgers, chicken wings, skin on fries, onion rings, sweet chilli & BBQ dips	19.95
Vegetarian Platter (V) Mushroom pot, goats cheese bon bons, Halloumi fries, sticky tofu, sweet potato fries, houmous, olives, warm flatbread	19.95

starters

Made in Bawtry Soup of the Day (GF)	5.95
Sweet Chilli Chicken With Thai salad and mint yogurt	8.95
Crispy Salt & Pepper Chicken Wings Served with aioli dip or a blue cheese mayonnaise	7.95
Baked Camembert Garlic & Rosemary infused with a selection of breads (Gluten free option available)	9.95
Warm Goats Cheese Bon Bons With beetroot puree, rocket & herb oil	8.95
Potted Chicken liver Parfait Fig & plum chutney, toasted brioche (Gluten free option available)	7.95
Woodland Mushroom Pot With Yorkshire Blue cheese, thyme, toasted brioche (Gluten free option available)	7.95
Thai Fishcakes With a Thai salad, mango & lime dressing	7.95
Chicken Tikka Skewers (GF) With salad & mint yogurt	8.95

mains

Beef Medallions (GF) Dauphinoise potatoes, peppercorn sauce & tenderstem broccoli	19.95
Wilkinson’s Butchers Of Bawtry Pork, Cheddar & Caramelised Onion Sausages Served with spring onion mash, garden peas & onion gravy	16.95
Crown Chicken Kiev Served with skin on fries, garden peas	18.95
Tandoori Chicken Breast With Jasmine rice & naan bread	18.95
Crispy Pork Belly (GF) With smoked Applewood Cheesy mash, Pancetta cabbage & Scrumpy cider sauce	18.95
Rack of Lamb (GF) Dauphinoise potatoes, pea purée, roasted carrot & red wine jus	19.95
Sheffield’s Own Henderson’s Relish Beef Pie Served with hand-cut chips & garden peas	16.95

sides

Hand Cut Chips	3.00
Sweet Potato Fries	3.00
Skin On Fries	3.00
Green Vegetables Broccoli, peas & spinach	3.00
Dauphinoise Potatoes	3.00
Honey & Thyme Roasted Roots	3.00
Onion Rings	3.00
Sauces (GF) – peppercorn, diane, port wine & stilton, beef dripping	3.00

Vegetarian & Vegan Menu
available on request

from the grill

8oz Fillet Steak Skin on fries, onion rings & watercress	26.95
10oz 30 Day Aged Sirloin Steak Skin on fries, onion rings & watercress	24.95
Crown Mixed Grill Fillet steak, pork medallion, chicken breast, liver, gammon, Cumberland sausages, fried eggs, onion rings, skin on fries & a sauce of your choice	26.95
Wagyu Burger Wagyu Burger, smoked Applewood cheese, bacon jam, skin on fries & onion rings	18.95
Southern Fried Chicken Burger With gem lettuce, sliced tomatoes & mayonnaise, served with skin on fries	15.95
Add to grills: Sauces (GF) – peppercorn, diane, port wine & stilton, beef dripping Grilled cherry tomatoes & mushrooms Double fried eggs Tempura King prawn skewer (4)	3.00 3.00 3.00 8.00

fish

Seared Thai Seabass (GF) With Jasmine rice & stir fried greens	19.95
Posh Fish ‘Fizz’ & Chips Prosecco battered cod loin, hand-cut chips & garden peas	16.95
Teriyaki Salmon Served with egg noodles & a vegetable stir fry	16.95
Cod Loin With spring onion mash & wilted spinach, glazed with mature cheddar cheese sauce	16.95

salad

Superfood salad (GF) (V) (VE) Quinoa, pomegranate, beetroot, tender stem broccoli, butternut squash ribbons, avocado, basil dressing & a sprinkle of seeds	12.50
Add sticky tofu (V) (VE)	15.95
Add grilled halloumi (GF) (V)	15.95
Add king prawns in garlic & parsley butter (GF)	15.95
Add salmon fillet (GF)	15.95
Add chicken strips (GF)	15.95
Add beef fillet strips (GF)	17.95

Chicken Caesar Chicken strips, cos lettuce, croutons, pancetta, anchovies, Grana Padano & Caesar dressing	15.95
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risotto & pasta

All served with a garlic ciabatta

Woodland Mushroom Risotto With Grana Padano	15.95
Seafood Risotto Cod, salmon, king prawns with Grana Padano	15.95
Classic Spaghetti Carbonara With pancetta & Grana Padano	15.95
Chicken Penne Pasta With pesto, pine nuts & Grana Padano	15.95

ALLERGENS

We appreciate how important it is that the food we serve you meets your dietary requirements, therefore, please can we ask you to clearly tell your server that you require a gluten free option and if you have food allergies – thanks.

(GF) Gluten Free (V) Vegetarian (VE) Vegan

Please ask your server as other dishes can be adapted.

£5 TRAY CHARGE APPLIES TO ROOM SERVICE.



white

	125ml	175ml	250ml	Bottle
1. Petit Chablis Pas Si Petit, France The fresh well-developed bouquet opens aromas of white-fleshed fruit and a hint of white flowers. Aeration allows a fresh, lively, mineral note to emerge				29.95
2. Tempus Two Pinot Gris, Australia A refreshing wine that highlights flavours of pear and hints of citrus, with lifted floral notes				23.95
3. Pouilly Fume Saget, Loire, France An intense nose of white flowers, mixed honey and exotic fruits. Pear ad peach aromas mixed with grapefruit and guava.				36.95
4. San Giorgio Pinot Grigio, DOC Venezie, Italy A very classic pinot grigio with notes of nuts, pear, melon and even some banana.	4.25	5.75	7.75	22.95
5. Neptune Point Sauvignon Blanc, Malborough, New Zealand Pure, flavourful, intense and well-structured with aromas and flavours of passionfruit and grass.				23.95
6. Pierre Lacasse Sauvignon Blanc, France Characterful, refreshing and vibrant with citrus, honey, nuts and elderflower. This is well-balanced and zesty.	3.50	4.75	6.50	18.95
7. Kleindal Chenin Blanc, South Africa Subtle notes of fruit salad and white stone fruit with a textured, well-rounded palate.	3.95	5.50	7.50	21.95
8. Euca Hill Chardonnay, Australia Honey suckle, vanilla and tropical fruit notes on the nose and palate with well-balanced acidity.	3.95	5.50	7.50	21.95

red

	125ml	175ml	250ml	Bottle
11. Vieux Chateau Negrit St Emilion, St Emilion, Bordeaux A classic wine with aromas and flavours of blackcurrant leaf, pencil lead and pepper.				27.95
12. Sensi Dalcampo Chianti, DOCG Tuscany, Italy Ruby red in colour, this wine has a big body and a persistent aroma with hints of cherry and spice and a soft, well-balanced palate.				24.95
13. Pierre Lacasse Merlot, France Notes of red cherries, subtle herbs and garrigue with a suggestion of white pepper.	3.50	4.75	6.50	18.95
14. Coto De Mayor Crianza Rioja, Spain Medium bodied with baked red berry fruits, cedar and a suggestion of toffee on the finish.	3.95	5.50	7.70	22.95
15. Sileni Cellar Selection Pinot Noir, Hawkes Bay, New Zealand Ripe black cherry aromas are supported on the palate with juicy dark berry fruit and fine tannins on the finish.				29.95
16. Euca Hill Shiraz, Austrailia Juicy and well-balanced with baked black plums, bramble fruit and a soft structure.	3.95	5.50	7.50	21.95
17. Old Station Malbec, Mendoza, Argentina Medium garnet colour with quite fragrant aromas of cherry and kirsch spice.	3.95	5.50	7.50	21.95
18. Cuvee Papale Chateauneuf Du Pape, Rhone, France Blended by Alex Favier, one of the regions best producers, this is an archetypal and rustic Chateauneuf-du-Pape; spiced back fruit aromas and a velvety, warm palate.				39.95
19. Irene Morales Syrah Cabernet Sauvignon, Chile A warm, expressive nose of blackberry, blackcurrant and black cherry with clove, vanilla and cinnamon.				29.75

rosé

	125ml	175ml	250ml	Bottle
9. Pink Orchid White Zinfandel, California, USA Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti.	3.50	4.75	6.50	18.95
10. San Giorgio Pinot Grigio Rose, DOC Venezie Italy Delicate, dry and fresh, this is light in colour with notes of pear, bubblegum and rosehip.				22.95

champagne & sparkling wine

	125ml	Bottle
20. Nua Prosecco, Italy Light, fresh and well-balanced with attractive aromas and flavours of melon and green apples.	6.50	24.95
21. Nua Rosé Prosecco, Italy Lightly aromatic with notes of melon, pear and sweet cranberry on the nose and palate.	6.50	24.95
22. Jules Feraud NV Reserve Champagne, France Fresh and extremely appealing with notes of caramel, buttered toast, grilled nuts and pistachio shells.	9.00	39.95
23. Laurent Perrier Brut, France Bone dry with subtle savoury, toasty flavours and a delicate, yet complex nose.		48.00
24. Taittinger Brut Reserve, France Fragrant character, superb elegance.		55.00
25. Veuve Clicquot Yellow Label NV, France Full flavoured with a long, fruity after taste. A most distinguished champagne.		60.00
26. Bollinger Special Cuvée Brut, France Big and full flavoured.		69.95
27. Laurent-Perrier Cuvée Rosé Brut, France Delicate colour with soft red berry richness.		89.00
28. Dom Pérignon Brut, France Complex luxury grand cru champagne.		199.95

restaurant opening times

Monday to Saturday	12pm - 10pm
Sunday Lunch Sitings	12pm & 2.30pm
Sunday Evening	6.30pm - 9pm