

# the Sunday menu

Sunday Lunch Sitings 12pm & 2:30pm

## the set menu

A stunning 5 Course Sunday Lunch at £24.95

### starters

**Yorkshire Pudding (V)**  
With a port & red onion gravy

**Smoked Salmon Platter**  
With prawn timbale & a Marie rose sauce

**Potted Chicken Liver Pâté**  
With chutney & bread

**Melon Pearls (V)**  
With prosecco sorbet

**Sautéed Wild Mushrooms (V)**  
Served on toasted brioche with cream & herbs

### intermediate

**Chef's Soup Of The Day**

### mains

All roasts served with Yorkshire pudding, pan gravy, roasted root vegetables, buttered cabbage, cauliflower cheese & roast potatoes

**Roast Scottish Topside Of Beef**

**Roast Leg Of Pork**  
Crackling, sage & onion stuffing, bacon wrapped chipolata

**Roast Turkey Breast**  
With cranberry & sausage stuffing, bacon wrapped chipolata

**Roasted Chicken Breast**  
With stuffing wrapped in bacon

**Fillet Of Salmon**  
Crushed new potatoes, asparagus spears and cream dill sauce

**Roasted Vegetable Parcel (V) (VE)**  
With mushrooms, sweet potato & chestnuts

### CROWN SPECIAL - TRIO OF ROASTS

Beef, pork and turkey, 2 Yorkshire puddings, 2 bacon chipolatas (£5 supplement)

### desserts

**Baked Vanilla Cheesecake (GF)** with fresh berries & vanilla cream

**Crown Eton Mess (GF)**

**Warm Chocolate Brownie (GF)** with vanilla ice cream

**Mixed ice creams**

**Please ask for today's delicious hot pudding**

**Selection of cheese & biscuits, celery, grapes**

### beverages

A Selection of Tea, Coffee and Mints

## starters

**Made in Bawtry Soup of the Day (GF)** 5.95

**Sweet Chilli Chicken** 8.95  
With Thai salad and mint yogurt

**Crispy Salt & Pepper Chicken Wings** 7.95  
Served with aioli dip or a blue cheese mayonnaise

**Warm Goats Cheese Bon Bons** 8.95  
With beetroot puree, rocket & herb oil

**Thai Fishcakes** 7.95  
With a Thai salad, mango & lime dressing

## mains

**Superfood Salad (GF) (V) (VE)** 12.50  
Quinoa, pomegranate, beetroot, tender stem broccoli, butternut squash ribbons, avocado, basil dressing & a sprinkle of seeds

**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

**Sweet Potato & Chick Pea Tagine (V) (VE)** 15.95  
With quinoa

**Wild Mushroom Risotto** 15.95  
With Grana Padano & garlic ciabatta

**Posh Fish 'Fizz' & Chips** 16.95  
Prosecco battered cod loin, hand-cut chips & peas

**Cod Loin** 16.95  
With spring onion mash & wilted spinach with mature cheddar cheese sauce

**Beef Medallions (GF)** 19.95  
Dauphinoise potatoes, tenderstem broccoli & peppercorn sauce

**Wilkinson's Butchers Of Bawtry Pork, Cheddar & Caramelised Onion Sausages** 16.95  
Served with spring onion mash, garden peas & onion gravy

## from the grill

**8oz Fillet Steak** 26.95  
Skin on fries, onion rings & watercress

**10oz 30 Day Aged Sirloin Steak** 24.95  
Skin on fries, onion rings & watercress

**Crown Mixed Grill** 26.95  
Fillet steak, pork medallion, chicken breast, liver, gammon, Cumberland sausages, fried eggs, onion rings, skin on fries & a sauce of your choice

**Wagyu burger** 18.95  
Wagyu Burger, smoked Applewood cheese, bacon jam, skin on fries & onion rings

**Southern Fried Chicken Burger** 15.95  
With gem lettuce, sliced tomatoes & mayonnaise, served with skin on fries

**Add to grills:**

**Sauces (GF)** – peppercorn, diane, port wine & stilton, beef dripping 3.00

**Grilled cherry tomatoes & mushrooms** 3.00

**Double fried eggs** 3.00

**Tempura King prawn skewer (4)** 8.00

Vegetarian & Vegan Menu  
available on request

### 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. **(V) Vegetarian (VE) Vegan (GF) Gluten Free** Please ask your server as other dishes can be adapted.

## white

	125ml	175ml	250ml	Bottle
<b>1. Petit Chablis Pas Si Petit, France</b> 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
<b>2. Tempus Two Pinot Gris, Australia</b> A refreshing wine that highlights flavours of pear and hints of citrus, with lifted floral notes				23.95
<b>3. Pouilly Fume Saget, Loire, France</b> An intense nose of white flowers, mixed honey and exotic fruits. Pear and peach aromas mixed with grapefruit and guava.				36.95
<b>4. San Giorgio Pinot Grigio, DOC Venezie, Italy</b> A very classic pinot grigio with notes of nuts, pear, melon and even some banana.	4.25	5.75	7.75	22.95
<b>5. Neptune Point Sauvignon Blanc, Marlborough, New Zealand</b> Pure, flavourful, intense and well-structured with aromas and flavours of passionfruit and grass.				23.95
<b>6. Pierre Lacasse Sauvignon Blanc, France</b> Characterful, refreshing and vibrant with citrus, honey, nuts and elderflower. This is well-balanced and zesty.	3.50	4.75	6.50	18.95
<b>7. Kleindal Chenin Blanc, South Africa</b> Subtle notes of fruit salad and white stone fruit with a textured, well-rounded palate.	3.95	5.50	7.50	21.95
<b>8. Euca Hill Chardonnay, Australia</b> 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
<b>11. Vieux Chateau Negrit St Emilion, St Emilion, Bordeaux</b> A classic wine with aromas and flavours of blackcurrant leaf, pencil lead and pepper.				27.95
<b>12. Sensi Dalcampo Chianti, DOCG Tuscany, Italy</b> 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
<b>13. Pierre Lacasse Merlot, France</b> Notes of red cherries, subtle herbs and garrigue with a suggestion of white pepper.	3.50	4.75	6.50	18.95
<b>14. Coto De Mayor Crianza Rioja, Spain</b> Medium bodied with baked red berry fruits, cedar and a suggestion of toffee on the finish.	3.95	5.50	7.70	22.95
<b>15. Sileni Cellar Selection Pinot Noir, Hawkes Bay, New Zealand</b> Ripe black cherry aromas are supported on the palate with juicy dark berry fruit and fine tannins on the finish.				29.95
<b>16. Euca Hill Shiraz, Australia</b> Juicy and well-balanced with baked black plums, bramble fruit and a soft structure.	3.95	5.50	7.50	21.95
<b>17. Old Station Malbec, Mendoza, Argentina</b> Medium garnet colour with quite fragrant aromas of cherry and kirsch spice.	3.95	5.50	7.50	21.95
<b>18. Cuvee Papale Chateauneuf Du Pape, Rhone, France</b> 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
<b>19. Irene Morales Syrah Cabernet Sauvignon, Chile</b> A warm, expressive nose of blackberry, blackcurrant and black cherry with clove, vanilla and cinnamon.				29.75

## rosé

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

## champagne & sparkling wine

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