

THE THREE CROWNS



Kitchen open from 12.00 till 22.00

Small Plates & Sharers

Black pudding Scotch egg	4.75
Harisa hummus, flat bread & rapeseed oil (v)	5.25
Butternut & sage arancini, roast beetroot dip (vv)	5
Honey cider glazed cocktail sausages; half or full pint	4.5/8
Pan fried wild mushrooms, polenta wedges, brighton blue (v)	6
Chickpea & courgette falafels, coconut & mint dip (vv) (gif)	4.5
Wild boar meatballs, winter vegetables, lentils	6.5
Chicken satay, shredded baby gem, picked veg (gif)	6
Garlic chilli tiger prawns, sough dough croutons	6.5

Mains

Sausage & mash, mustard mash, kale, crispy onions	13.5
Posh kebab;	
Pulled lamb, buttermilk aioli, sumac & pomegranate molasses	13.5
Chickpea & courgette falafel, smoked tomato salsa, tahini dressing (v)	11.5
Aubergine & chickpea stew, roquito peppers, tenderstem broccoli (vv) (gif)	10.5
Super green salad, tenderstem broccoli, green beans, courgette & cherry tomatoes (vv) (gif)	9.5
Halloumi / Grilled chicken 2.5 each	
Burger, Three Crowns sauce, slaw & chips	10.5
Emmental / Streaky Bacon 1 each	
Veg Burger, Cajun 3 bean & sweet potato patty, smoked tomato salsa, slaw & chips (v)	11.5
Pie of the day, kale, gravy	12.5
Fish Pie, salmon, cod & tiger prawn, buttered green beans (gif)	15.5
Mushroom, leek & blue cheese pie, kale, gravy (v)	11.0

Fishy Friday's/Saturday's/Sunday's- Fish & chips available every weekend 13

Sides

Roasted sweet potato & buttermilk aioli	Mustard mash	
Rocket & pine nut salad	Chips	3 each
Buttered kale		

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken one should assume that contact with peanuts, tree nuts, gluten, dairy, soy and other allergens is possible. For detailed allergen sheets and a bit more information please speak to one of our staff.

V = Vegetarian VV = Vegan GIF = Gluten Ingredient Free

Sandwiches Served on sourdough till 17.00

Add chips for 2

Fish finger, baby gem & tartare sauce	5
Mediterranean vegetables, hummus & rocket (v)	5.5
Roast Sandwich of the day	7.5

Puds

Apple & blackberry crumble, vanilla custard	5.5
Dark & white chocolate brownie, raspberry coulis & clotted cream (gif)	6
Buttermilk Scones, clotted cream & Pimms jam	6

Hot Drinks

Coffees – all our coffee is made with a blend of pure Arabica beans from Central & Southern America -

Espresso	2	Latte	2.8
Double espresso	2.5	Cappuccino	2.8
Americano	2.5	Flat white	2.8

Hot Chocolate 2.8

Loose leaf teas – a selection of Award Winning loose leaf teas by Novus 2.5 each

Persian pomegranate	English breakfast
Dragonwell Green Tea	Egyptian Mint Tea
Citrus Camomile	Saphire Earl Grey

Three Crowns Planner

Tuesday night burger night From 5pm

Choice of burgers and a perfectly paired beer for £10!

Sunday roasts

Get the finest Sunday roasts in Old Street from noon- get 'em quick though, once they're gone they're gone! Choice of Chicken, Beef or Lamb; all served with duck fat roasties, roasted carrots & parsnips, cauliflower cheese, braised red cabbage, buttered green beans and a yorkie

Christmas at the Crowns!

From sumptuous sit down feasts, to parties & prosecco, we have you covered. Book in online!

Book your table online
www.threecrownsshoreditch.com
[@threecrownsN1](https://www.instagram.com/threecrownsN1)

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