

# THE CROWN LIQUOR SALOON

## FISH SPECIALS

We pride ourselves on serving the very best fish dishes.

Our fish specials may change based on seasonality, ask our team about what fish specials we have available.

### Ocean Fish & Chips • 15.25

A mix of hand-battered\* haddock fillets and breaded wholetail Whitby scampi, served with chips, mushy peas and tartare sauce.

50p donation to the RNLI per dish sold\*

### Fish Pie • 12.50

Yellowfin sole, smoked haddock, and salmon in a creamy white wine sauce topped with parsley and mature Cheddar champ, served with steamed greens and glazed Chantenay carrots.

### Trio of Fish with Fries • 15.00

Grilled salmon, yellowfin sole and red mullet served with skin-on fries, green beans and a tarragon-infused white wine champagne thermidor sauce.

### Grilled Fillet of Salmon • 14.75

Served with herb-glazed baby potatoes, green beans and a champagne thermidor sauce.

### Grilled Fillet of Yellowfin Sole • 13.25

Served on herb-glazed baby potatoes, topped with buttered samphire & king prawns, served with fresh green beans and a rich white wine sauce.

### Grilled Red Mullet • 15.00

Served on pan-fried baby potatoes, with green beans and cherry tomatoes.



## STARTERS

### Smoked Scottish Salmon • 6.75

Served with sourdough bread and butter.

### Vegetable Scotch Broth (v) • 5.00

Served with farmhouse bread and butter.

### Roasted Red Pepper Tarte Tatin (ve) • 5.75

Glazed with a balsamic sherry dressing.

### Calamari • 6.25

Lightly dusted squid served with lemon aioli.

## FOR SHARING

### Fish Platter\* • 14.75

Lightly dusted squid, wholetail Whitby scampi, haddock goujons and mini smoked haddock & kedgeree fishcakes served with tartare sauce and lemon aioli.

### House-Cooked Nachos (v) • 9.50

Hand-cut tortillas, Cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños.

Small • 6.50

## CROWN CLASSICS

### Crown Bar Irish Stew • 9.00

Lamb shoulder, carrots, onions and potatoes, served with soda bread and butter.

Large • 12.50

### Steak & Guinness Pie • 12.00

Tender beef steak, mushroom and onions in Guinness gravy, topped with a puff pastry lid and served with creamy champ and seasonal greens.

### Fish & Chips • 13.00

Fillet of haddock hand-battered in our Nicholson's Pale Ale, served with chips, mushy peas and tartare sauce.

Large • 15.25

### Smoked Applewood Macaroni Cheese (v) • 10.00

Macaroni pasta in a rich Smoked Applewood cheese sauce and topped with mature Cheddar. Served with garlic ciabatta bread.

### Garlic-Smothered Chicken & Chips • 13.00

Half chicken roasted in garlic and parsley butter, served with lemon aioli and skin-on fries.

### Sausage & Champ • 10.75

Outdoor-bred pork sausages on a bed of creamy champ, topped with a caramelised onion gravy.

Vegetarian Sausage & Champ (v) • 10.75

### 10oz Ribeye Steak • 17.50

21-day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, a plum tomato, crispy hand-battered\* onion rings and chips.

Add peppercorn sauce or mushroom & bacon sauce • 2.00

### Chicken & Mushroom Pie • 12.50

Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in thyme shortcrust pastry, served with creamy champ, steamed greens and glazed Chantenay carrots.

### Lentil Cottage Pie\* (ve) • 10.25

A rich Puy lentil & vegetable pie topped with carrot & sweet potato creamy champ, served with green beans and glazed Chantenay carrots.

## SEASONAL FAVOURITES

### Cauliflower Couscous & Kale Salad (ve) • 8.50

Cauliflower couscous, butternut squash and kale salad, topped with pumpkin seeds and sunflower seeds.

Add one of the below:

Smoked Scottish Salmon • 12.25

Chargrilled Chicken Breast • 11.25

Smoked Haddock & Kedgeree Fishcake • 12.25

### Chicken, Bacon & Avocado Salad • 11.25

Chargrilled chicken breast, smoked back bacon and sliced avocado, served on a house salad topped with pumpkin seeds and sunflower seeds.

### Smoked Haddock & Kedgeree Fishcakes\* • 10.25

Served with herb-glazed baby potatoes, house salad and lemon aioli.

## BURGERS

### Crown Ultimate Burger • 14.00

Two chargrilled beef burgers **or** chicken breasts in a brioche bun, topped with bacon, Monterey Jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with hand-battered\* onion rings, BBQ salsa and skin-on fries.

### Crown Classic Chicken Burger • 11.00

Chargrilled chicken breast in a toasted brioche bun, topped with Monterey Jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with BBQ salsa and skin-on fries.

### Cauliflower, Kale & Smoked Cheddar Cheese Burger (v) • 11.00

Served in a toasted brioche bun with gherkin, mayonnaise, lettuce and tomatoes. Served with BBQ salsa and skin-on fries.

### Crown Classic Beef Burger • 11.00

Chargrilled beef burger in a toasted brioche bun, topped with Monterey Jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with BBQ salsa and skin-on fries.

### Create your own

Add any of the following toppings to your burger:

Monterey Jack cheese, bacon, jalapeños, guacamole,

fried egg or caramelised onions • 1.00

BBQ sauce • 50p

## SANDWICHES

All of our sandwiches are served with your choice of fries or house salad.

### SERVED UNTIL 5PM EVERY DAY

### Crown Club Sandwich • 7.75

Grilled chicken breast, crispy smoked bacon, lettuce, tomato and mayonnaise, served on farmhouse bread.

### Cheese & Chutney Sandwich (v) • 6.50

Mature Cheddar cheese with tomato & apple chutney, served on farmhouse bread.

### Chicken & Avocado Sandwich • 7.75

Grilled chicken breast, avocado and preserved lemon aioli, served on toasted ciabatta bread.

### Fish Finger Sandwich • 7.25

Haddock goujons hand-battered in Nicholson's Pale Ale, served with tartare sauce on farmhouse bread.

### Smoked Scottish Salmon

### Open Sandwich • 8.75

With lemon aioli, served on toasted ciabatta bread.

## SIDES

Side Salad (ve) • 3.00

Chips (v) • 3.50

Skin-on fries (v) • 3.50

Glazed Baby Potatoes • 3.00

Garlic Bread (v) • 2.75

Garlic Bread with Cheese (v) • 3.25

Hand-Battered\* Onion Rings

with Sour Cream

Small • 2.75

Large • 5.00

## DESSERTS

### Trio of Desserts (v) • 9.00

Belgian chocolate brownie, salted caramel profiteroles and lemon meringue, served with vanilla pod ice cream.

### Lemon Meringue (v) • 5.50

Served with freshly whipped cream.

### Sticky Toffee Pudding (v) • 5.00

Served with a choice of vanilla pod ice cream or rich creamy custard.

### Salted Caramel Profiteroles (v) • 5.25

Served with vanilla pod ice cream.

To share • 9.00

### Belgian Chocolate Brownie (v) • 5.50

Served warm with vanilla pod ice cream.

### Apple & Rhubarb Crumble (v) • 5.50

Stewed apples and rhubarb topped with a demerara sugar crumble, served with a choice of vanilla pod ice cream or rich creamy custard.

To share • 9.00

## Allergens

Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

Our fish dishes may contain small bones. \*Contains nuts. ^Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Where table service is offered, a discretionary service charge of 10% may be added. †Payments are made to the Royal National Lifeboat Institution (RNLI) Ltd, which pays all its taxable profits to the RNLI.

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