






www.thecrownandgreyhound.co.uk

 crownandgreyhound

 @crownandgreyhound

 @thecrownandgreyhoundpub

Bread board served with warm sourdough boule & butter (V) 4.50

To share - rosemary & garlic Camembert baked in sourdough, served with celery (V) 14.00

Glazed mini chorizo sausages (A) 5.00

Spanish-style Padrón peppers (Ve) 5.00

Starters

Mulligatwny soup with coconut, mint & cucumber raita (Ve) 6.00

White balsamic & tomato tarte tatin on an olive & rocket salad (Ve) 6.50

Pan-seared scallops with chorizo & creamed peas 9.50

Lightly dusted squid on a chilli & mango salsa 7.00

BBQ-glazed chicken wings served with a blue cheese dip 7.00

Roasts

All our roasts come with a home-made Yorkshire pudding, seasonal vegetables & braised red cabbage

Half roast chicken with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus (A) 16.50

Rosemary & garlic rubbed leg of lamb with roast potatoes & red wine jus (A) 18.00

21-day aged sirloin of beef with roast potatoes & red wine jus (A) 17.50

To share - whole roast chicken served with pigs-in-blankets, roast potatoes, stuffing, Yorkshire puddings & red wine jus (A) 32.00

Mains

Classic cheeseburger - char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries 14.50

Add beef patty for 3.00, add smoked streaky bacon for 1.50, upgrade to triple-cooked chips for 1.00

Fish & chips - fresh cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce 15.00

Whole lemon sole grilled with caper & parsley butter with sautéed heritage potatoes 20.50

Chicken, portobello mushroom, leek & pancetta pie with roasted roots, served with a choice of mash or triple-cooked chips (A) 14.00

Confit duck leg with beluga lentils, creamy mash & cavolo nero 17.00

Sausage & mash - outdoor bred sausages, spring onion mash, crispy onions & red wine jus (A) 12.50

Beyond Meat burger - a plant-based patty in a soft linseed bun with a dairy free smoked Gouda style cheese alternative topped with Scotch Bonnet sauce, served with a choice of salad (VE) or fries 14.50

Nourish bowl - warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (Ve) 11.50

Add chicken for 3.00, add halloumi for 3.00 (V), add king prawns for 3.00

Sides

Cauliflower cheese (V) 4.00

Pigs-in-blankets 4.00

Fries 3.75

Triple-cooked chips 4.50

Halloumi fries 6.50

Side vegetables (V) 4.00

Tenderstem broccoli (Ve) 4.00

Desserts

Ice cream - your choice of chocolate, vanilla or hazelnut (V) 4.50

Sticky toffee pudding served with Bourbon vanilla ice cream (V) 6.50

Warm chocolate brownie served with hazelnut ice cream (V) 6.50

Apple & Rhubarb crumble with bourbon vanilla ice cream (V) 6.50

Biscoff cheesecake with toffee sauce (Ve) 7.00

Apple tart with Bourbon vanilla ice cream & caramel sauce (V) 7.00

.....
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 can be filtered to show 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.
We now serve Doggie Roasts :) Beef, veg and gravy 28.00
(V) = made with vegetarian ingredients, (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. A = this dish contains alcohol.
Fish dishes may contain small bones.
.....