

THE THREE CROWNS

EST 1634

Two Course Meal - £21
Three Course Meal - £24.5

To Start

Buffalo cauliflower with vegan ranch (VG) £6
Hot Honey Butter Chicken Wings with pickled chillies £6.50
Pork Belly Nuggets with garlic aioli £6.95

Roasts

Roast Topside of Beef
w/ Horseradish Crème Fraiche £17 (Kids portion £8.5)

Roast Saddle of Lamb
w/ Mint Sauce £17

Slow Roasted Pork Belly
w/ Wholegrain Mustard & Cider Cream Gravy & Apple Sauce £16.5 (Kids portion £8)

Roast Chicken Breast
w/ Salsa Verde £16

Roasts are served w/ Roasties, Candied Carrots, Garlic Greens, Celeriac, House Gravy and a proper Yorkie

Chestnut Mushroom, Kale, Butternut Squash & Smoked Gouda Wellington
Tomato & Thyme Gravy (VG) £16

Welly served w/ Roast Potatoes, Candied Carrots, Garlic Greens, Celeriac w/ Mushroom & Tomato Gravy

Cauliflower Cheese £5 - Roasties £4 - Yorkie £1.5

Mains

Beer Battered Fish £12.5 (kiddies £7.5)
Triple Cooked Chips, Minty Peas & Tartare Sauce

Stokey Burger & Fries £10.95
Aged beef patty, cheese, lettuce, white onion, TC sauce, house pickles
Make it a double +£3
Add bacon +£2

Jackfruit Burger & Fries (VG) £11.95
Crisp jackfruit patty, lettuce, onion, tomato, Vegan cheese, TC sauce, pickles

Puddings

Miso White Chocolate Cheesecake w/ Caramel Sauce £5.50
Warm Dark Choc & Tahini Fudge Brownie w/ Ice Cream (V or VG) £6
Panna Cotta, Shortbread & Berry Compote £6.5

Please inform your server of any allergens/dietary requirements and we will endeavour to feed you heartily.

V – VEGETARIAN
VG – VEGAN
GFO – GLUTEN FREE OPTION AVAILABLE