



# THE CROWN

*Tolldown*

## WHILE YOU WAIT

- Rustic bread with balsamic vinegar and olive oil - v £3.95
- Marinated green olives with sun blushed tomatoes - v £4.50
- Pork pie with piccalilli - £5.25
- Halloumi chips with sweet chilli and rocket - v £5.25

## STARTERS

- Homemade soup of the day with rustic bread - v £6.00
- Crispy whitebait with garlic and chive mayonnaise and lemon - £6.75
- Lamb kofte with raita and dressed leaves - £6.95
- Goat's cheese and spinach baked Portobello mushroom with pesto dressed leaves - v £7.25
- Dolcelatte, chicory and walnut salad with honey and mustard dressing - v £7.25
- Ham hock and smoked cheese croquette served with a pea and mustard velouté - £7.50

## SHARERS

- Baked Camembert with garlic and herbs served with rustic bread and vegetable sticks - v £12.95
- Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with rustic bread - v £12.95

## MAINS

- Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £13.00
  - 6oz beef burger on a toasted buttermilk bap with tomato chutney, mozzarella cheese, slaw, onion rings and chips - £12.50
  - Smoked haddock fishcake with a poached egg and lemon hollandaise sauce on wilted spinach with peas and beans - £13.50
  - Pea risotto with lemon, chilli and mint crumbs served with a green salad - v £11.50
  - Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips - £12.50
  - Beetroot and goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce - v £12.50
  - Free-range grilled chicken Caesar salad with crispy pancetta, shaved parmesan, anchovies and croutons - £13.00
  - Confit duck, mango, spring onion and cucumber with a soy, honey and sesame dressing - £13.00
  - Shortcrust pastry pie of the day with creamy mashed potato and buttered seasonal greens - £14.00
  - 10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - £20.50
- Add a peppercorn, Béarnaise or Stilton sauce for £2.00*

**GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING**

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

**IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.**

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.





## SIDES

Beer battered onion rings - £3.50 • Chips - v £3.50 • Chips with cheese - v £4.50  
Garlic bread - v £3.75 • Garlic bread with cheese - v £4.75  
House salad - v £3.50 • Seasonal vegetables - v £3.50

## SMALL PLATES

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce - £8.00  
Home-cooked honey glazed ham with a free-range egg, slow roasted tomato and chips - £7.75  
Pea risotto with lemon, chilli and mint crumbs served with a green salad - v £7.00  
Beetroot and goat's cheese tortellini tossed in a wilted spinach, tomato and mascarpone sauce - v £7.75

## SANDWICHES

Please ask for today's bread selection and then choose from the fillings below  
Brie, bacon and cranberry - £7.50  
Wiltshire ham and double Gloucester cheese with tomato and watercress - £7.50  
Mature Cheddar cheese and chutney - v £6.75  
Chicken with crispy bacon, lettuce, tomato and Dijon mustard mayonnaise - £7.50  
Tuna mayonnaise and spring onion - £7.00  
Flame grilled red pepper and halloumi with pesto - v £7.00

## PUDDINGS

All puddings £6.25  
Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v  
Blood orange posset with shortbread - v  
Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v  
Eton Mess - English strawberries, ice-cream, meringues & Chantilly cream - v  
Rhubarb crème brûlée with homemade ginger biscuits - v  
Warm Bakewell tart with vanilla ice-cream - v  
Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v  
A selection of British cheeses with assorted biscuits, grapes, apple, celery & chutney - v £8.75

## HOT DRINKS

Americano £2.50 • Cappuccino £3.00 • Latte £3.00 • Espresso £2.25 • Double espresso £2.75  
Flat white £3.00 • Hot chocolate £3.25 • Pot of tea £2.75

*Freshly made daily specials are always available ask us for more details*

## PUTTING ON OUR SUNDAY BEST

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast.  
Sit back and let us do all the hard work.