



THE CROWN

Tolldown

While You Wait

Smoked aubergine dip with flatbread - vg	4.75	Crispy herb polenta chips with spicy mojo sauce - vg	5.25
Mixed marinated olives with sun-blushed tomatoes and feta - v	5.25	Baked focaccia with olive oil and balsamic vinegar - v	4.75

Starters

Homemade soup of the day with rustic bread - v	5.95
Blue cheese fondue with fresh figs and toasted flatbreads - v	8.25
Smoked trout with pickled beets, watercress and horseradish crème fraîche	8.25
Spiced avocado and roasted butternut squash bruschetta with a chilli tomato salsa - vg	6.25
Seared scallops with a smokey aubergine purée, chorizo, garlic, lemon and parsley butter	10.50
Smoked duck breast and orange salad served with roasted cashew nuts and fig relish	8.25

Mains

10oz Walter Rose British rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips	20.95
Oven roasted chicken supreme served on rösti potato and creamed cabbage with smoked bacon	14.75
Honey and sesame glazed roasted duck breast served with dauphinoise potatoes, curly kale and a rich marmalade and star anise sauce	20.50
Fish of the day coated in a Wadworth 6X Gold beer batter served with chips, garden peas, lemon and tartare sauce	13.50 / 8.95
Home-cooked honey and mustard glazed ham with free-range eggs, slow-roasted tomato and chips	12.50
Walter Rose 6oz beef burger with melted double Gloucester cheese, bacon, iceberg lettuce, beef tomato and sweet mustard ketchup all on a toasted bun with crispy dill pickle and fries	13.25
Shortcrust pastry pie of the day served with seasonal greens, creamy mash and gravy	13.95
Oven baked hake with roasted red onion, baked mushroom and a tarragon pea purée	15.50
Spinach and ricotta ravioli served with roasted garlic courgettes, saffron pesto and parmesan crisp - v	12.95
Meatless moussaka with layers of aubergine, tomato, Meatless Farm™ soya mince and cashew nut sauce baked in the oven served with a raw vegetable and fresh herb salad - vg	13.95



IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. **Our menu descriptions do not include all ingredients. GLUTEN FREE – PLEASE ASK US ABOUT OUR GLUTEN FREE MENU** (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.



Sides

Chips - v	3.50	Cheesy garlic bread - v	5.00
Wadworth 6X Gold battered onion rings - v	3.75	House salad - v	3.75
Garlic bread - v	4.00	Cheesy chips - v	4.50
Seasonal vegetables - v	3.75	Skinny fries - v	3.50

Desserts

All desserts 6.50

Choose 3 scoops from our selection of dairy ice-cream and sorbet, please ask us for more details - v

White chocolate tiramisu cheesecake with coffee ice-cream - v

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Coconut panna cotta with mulled winter fruits - vg

Chocolate and raspberry fondant with raspberry ripple ice-cream - v

Winter Fruit Mess perfect blend of crushed meringue with red berry compote, seasonal fruits and blood orange sorbet - v

Sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v
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8.95

Hot Drinks

Americano	2.75	Double espresso	3.00
Flat white	3.00	Mocha	3.25
Cappuccino	3.00	Hot chocolate	3.25
Latte	3.00	Pot of tea	2.75
Espresso	2.50	Speciality tea	2.90

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We only use the best ingredients for our Sunday roasts – our roast joints are cooked to perfection and served with Yorkshire pudding, seasonal vegetables and crispy roast potatoes with a rich flavoursome gravy. So sit back and let us do all of the hard work.