



THE CROWN

Tolldown

GLUTEN FREE MENU

While You Wait

Crispy herb polenta chips with spicy mojo sauce - vg	5.25	Mixed marinated olives with sun-blushed tomatoes and feta - v	5.25
Smoked aubergine dip with toasted bread - vg	4.75		

Starters

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

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
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
Oven baked hake with roasted red onion, baked mushroom and a tarragon pea purée	15.50
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.** (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

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

Desserts

All desserts 6.50

- Coconut panna cotta with mulled winter fruits - vg
- White chocolate tiramisu cheesecake with coffee ice-cream - v
- Sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v
- Affogato - vanilla ice-cream topped with an espresso - v
- Winter Fruit Mess perfect blend of crushed meringue with red berry compote, seasonal fruits and blood orange sorbet - v

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