

# The Crown Wolverhampton Sample Menu

## To nibble & share

Nocellara olives (v) £2.95

Artisan rustic breads with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £5.75

Garlic pizzette with rocket and parmesan £6.95

Grazing platter sweet chilli chicken skewers, lamb & balsamic koftas, tonkatsu-inspired pulled pork croquettes, aioli and chorizo topped flatbread £16.95

Box-baked camembert topped with omega seed sprinkle, cranberry & sloe gin chutney and warm dough sticks (v) £11.75

Mediterranean mezze roasted lentil falafel, chargrilled courgette topped with Gran Moravia cheese, harissa hummus, tzatziki, roasted peppers, Lebanese-style cumin dip and seasoned flatbread (v) £12.75

## Starters

Scallops of the day ask for today's specials, price of the day

Lobster & king prawn pot in Devon crab crème fraîche with toasted ciabatta bread £7.75

Thyme-roasted Portobello mushrooms in Cropwell Bishop sauce with rustic toast (v) £6.75

Chargrilled lamb & balsamic koftas with lavash bread, harissa hummus and tzatziki £6.95

Kiln-smoked salmon tacos soft flatbread with flaked salmon, sour cream, roasted red peppers, crisp leaves and pickled red onions £6.50

Salt & Szechuan pepper squid with aioli £6.50

Soup of the day with artisan rustic bread and butter £4.95

Crispy karaage chicken with cucumber ribbons, mooli, kale & cauliflower couscous salad and warm katsu sauce £6.75

Deep-fried brie in panko breadcrumbs with chutney (v) £5.95

Duck liver & port parfait with gooseberry & prosecco flavour compote and toasted ciabatta bread £7.25

## Pizzas & salads

All our pizzas are hand-stretched. If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad.

Carne pizza chorizo, pepperoni, hand-pulled chicken, 'nduja sausage, mozzarella and

chilli £13.75

Margherita pizza mozzarella, cherry tomatoes and basil (v) 2440kJ / 581kcal £9.95

Caramelised fig & whipped goat's curd pizza with mozzarella and hazelnuts (v) £11.50

Add: Jalapeños (v), red onion (v), pineapple (v), flat mushroom (v), red peppers (v), goat's curd (v), bacon £1.50, hand-pulled chicken, 'Nduja sausage £2

Sticky crispy duck salad with cucumber, spiralised mooli & carrot, toasted sesame seeds with plum, hoisin & sweet chilli sauce £12.75

Chicken, bacon & avocado salad with baby kale, spinach and tenderstem broccoli with an English cider & honey mustard dressing 2162kJ / 514kcal. This dish is high in protein £12.95

Wholefood salad with kale & cauliflower couscous, asparagus, tenderstem broccoli, avocado, butternut squash, sweet potato, pomegranate and roasted pumpkin seeds with a pineapple, lemongrass & ginger dressing (ve) 1556kJ / 370kcal. This dish is low in saturated fat £9.95

Add: Chargrilled chicken breast £3.50, lamb & balsamic koftas £3.50, goat's curd (v) £2, grilled halloumi (v) £2.25

### **Main courses**

Roasted pork belly & seared scallops with potato dauphinoise, butternut squash purée, toasted almonds, crackling and red wine jus £18.50  
Without scallops £14.50

Spit-roasted chicken with lemon & garlic confit, aioli and your choice of kale & cauliflower couscous salad with a pineapple, lemongrass & ginger dressing or fries with jus £12.95 Upgrade to truffle oil and truffle mayo for +£1

Beer-battered line-caught cod with twice-cooked chunky chips, minted pea purée and tartare sauce £12.75

Roasted butternut squash & sweet potato tart stuffed with roasted peppers, leeks, confit tomato, topped with Cropwell Bishop custard and a Stilton & walnut crumb (v) £10.95

King prawn, crab & chorizo linguine with white wine, tomatoes, garlic & chilli 3078kJ / 733kcal. This dish is high in protein £13.95

Chargrilled lamb & balsamic koftas with lavash bread, harissa hummus, tzatziki and kale & cauliflower couscous salad with a pineapple, lemongrass & ginger dressing £13.95

Battered halloumi with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.50

Lobster & devon crab fishcakes with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with a choice of fries or salad £13.50

Chicken, leek & crème fraîche pie topped with ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans £14.50

Buttermilk southern-fried chicken stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.50

Pan-fried British venison with beef & bone-marrow bomb, squash dauphinoise, green beans, toasted pine nuts and Port jus £19.75

Pan-fried sea bass fillets with Parmentier potatoes, pancetta, olives, spinach and white wine velouté £17.95

### **Steak & burgers**

9oz 28-Day-aged rib-eye steak with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale £20.95

7oz 28-Day-aged fillet steak with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips £23.95

Add steak sauce: Peppercorn sauce, béarnaise sauce, beef dripping sauce, red wine jus £1.95

Add: King prawns & garlic butter £3.95, lobster & garlic butter £8.95, bone-marrow butter £1.95

Wagyu burger with smoked Irish cheddar, crispy onions, tomato relish, sweet potato fries and aioli £15.95

Home-made British beef burger with smoked Irish Cheddar, mustard mayonnaise, relish and fries £12.50

Add: Bacon, chorizo, Cropwell Bishop stilton, Flat mushroom £1.50, Grilled halloumi £2.25, King prawns & garlic butter £3.95, Lobster & garlic butter £8.95

### **Sides**

Tenderstem broccoli with soy & honey glaze (v) £3.95, green beans tossed in walnut butter (v) £3.95, asparagus with parmesan £3.95, seasonal greens (v) £3, rocket & parmesan salad £3, dressed house salad (v) £3, fries & truffle mayo (v) £3.50, twice-cooked chunky chips (v) £3.50, fries & aioli (v) £3.50, sweet potato fries with parmesan & Rosemary £3.95, dauphinoise potatoes (v) £3.95, mashed potato (v) £3, harissa hummus with grilled lavash bread (v) £3.95

### **Desserts**

Melting golden chocolate orange bomb with praline ice cream, chocolate popping candy and hot Belgian chocolate sauce (v) £7.95

The house sharer chocolate brownie, baked Sicilian lemon cheesecake, profiteroles with a nougatine crisp, strawberries and a Bourbon vanilla ice cream cookie sandwich (v) £11.50

Warm Belgian chocolate brownie with Bourbon vanilla ice cream (v) £6.50

Vanilla crème brûlée topped with strawberries and served with home-baked Sultana & oatmeal biscuits (v) £5.95

Baked Sicilian lemon cheesecake with British blackcurrant curd (v) £6.50

Dulce de leche lava fondant with praline ice cream and peanut butter crumb (v) £6.95

Bramley apple & blackberry shortbread crumble with custard (v) £5.95

Sticky toffee pudding with Bourbon vanilla ice cream (v) £6.25

Ice cream & home-baked triple chocolate cookie choose three scoops from Bourbon vanilla, praline, double chocolate or strawberry (v) £4.95

Strawberries & frozen natural yogurt with rhubarb & rose flavour curd (v) 760kJ / 180kcal £5.25

British cheese board Shepherds Purse Yorkshire blue, Lubborn Somerset camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.75

Mini dessert or hand-made Belgian chocolates & a hot drink choose from Belgian chocolate brownie, Sicilian lemon cheesecake, apple & blackberry crumble or a selection of hand-made Belgian chocolates (v) 340kcal or less £4.95

(v) - made with vegetarian ingredients, (ve) - made with vegan ingredients