

## **The Crown & Greyhound Sample Menu**

Bread board - warm sourdough boule with butter £4.25 (v)

Lemon & thyme infused olives £3.50 (ve)

### **Starters & sharers**

Lemon & thyme infused olives £3.50 (ve)

Smoked salmon, sourdough, crème fraîche and capers £8

Chicken wings in yakiniku BBQ glaze and Asian-style slaw £6

Chicken liver, brandy & liquorice parfait, hazelnuts and toasted sourdough £6 (a, n)

Tomato, vegetable & quinoa soup topped with crème fraîche and pumpkin seeds,  
served with toasted sourdough £6 (v)

Devon crab on toasted sourdough with avocado £7.75

Pan-seared scallops with chorizo and creamed peas £8.75

To share - the continental board - rosemary & garlic studded camembert baked in  
sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme  
infused olives and 'nduja sausage £28

### **Salads & light mains**

Avocado & papaya salad, served with red pepper and onion, drizzled with citrus  
dressing £10 (ve)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and  
Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons  
£10.50

Seared tuna rainbow salad with ribbons of carrots and courgettes, red pepper,  
pumpkin seeds, chickpeas and avocado £13.25

### **Main courses**

Fish & chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy  
peas & tartare sauce £13.95 (a)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served  
with a gherkin and fries £13.50

Sausage & mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy  
onions & a red wine jus £13.50

Rump of lamb served with chargrilled aubergines, cherry tomatoes, sautéed heritage  
potatoes and a red wine jus £16

Guinea fowl breast stuffed with spinach and pecorino, served with roasted butternut  
squash and stem broccoli £16.50

Handmade chicken kiev, creamy mash and cavolo nero £11.50

Salmon & crab fishcakes served with an Asian slaw, baby kale & watercress salad and hollandaise sauce £12.25

28-Day aged rib-eye steak, mini Yorkshire pudding filled with caramelised onions, triple-cooked chips & a horseradish butter £17

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing £12 (ve)

### **Sides**

Stem broccoli £3.75

Sweet potato fries £3.75

Triple-cooked chips £3.25

Watercress & shaved hard cheese salad £3.75

Roasted carrots & shallots £3.75

### **Desserts**

British cheese board including Cornish blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St. Helen's Farm goat's cheese, served with celery, savoury biscuits and red onion chutney £8.25 (v)

Three scoops of ice cream (hazelnut, chocolate or vanilla) £4 (v, n)

Lemon tart with raspberries £6.25

Chantilly cream-filled profiteroles with caramel sauce £6.25 (v)

Sticky toffee pudding and vanilla ice cream £6.25 (v, n)

(a) contains alcohol, (v) vegetarian, (ve) vegan, (n) contains nuts