



## EVENING MENU (served from 4.00pm)

<b>Sharing Board</b>	<b>Regular</b>	<b>Large</b>
Homemade Bread Board; Hummus, Aioli, Butter, Dipping Oil (v) Add Olives to your Bread Board	4.95 1.95	7.50 3.95
Tapas Board; Cured & Smoked Meats, Shellfish, Olives, Hummus, Pickles, Roasted Vegetables, Warm Bread (gf omit Bread)	10.95	17.95
Marinated Olives, Warm Homemade Bread (v) (gf omit Bread)	2.95	5.95
Whole Baked Camembert, Sticky Onions, Crusty Bread (v) (gf omit Bread) <i>Please allow minimum 15 minutes cooking time</i>	10.95	

### Starters

Free-range, Sweet-cured Ham Hock Bon Bons, Radish Salad, Golden Raisins	6.50
Steamed Shetland Mussels, Bacon, Garlic & Cider Cream Sauce (gf omit Bread)	7.50
Sardine Fillets on Toast, Tomato & Mint Salsa, Pickled Samphire, Chilli Butter	6.95
Mushroom Chowder, Wild Mushrooms, Truffle Oil, Sourdough Crisp (v)	6.50
Home-smoked Hake Scotch Egg, Parsley Sauce, Lemon Oil	6.95
Broccoli & Spinach Soup, Teesdale Blue Cheese Croute (v) (vg option)	5.95

### Crown Classics

	<b>Small</b>	<b>Regular</b>
Mr Hodgson's Fresh North Sea Haddock in Crisp Batter, Chunky Chips, Real Mushy Peas, Lemon Wedge, Homemade Tartare Sauce (gf) (df omit Batter)	8.50	12.50
Twice Cooked Simpson's Aberdeen Angus Beef Steak, Chunky Chips, Creamy Cracked Black Peppercorn Sauce, House Salad (gf)	13.50	17.95
The Crown Burger; Aberdeen Angus Minced Steak, Monterey Jack Cheese, Crispy Bacon, Aioli, BBQ Sauce, Salad, Onion Rings, Skinny Fries (gf / df option)		14.50
<i>Steak Frites</i> ; Aberdeen Angus Feather Blade Steak (med/rare) Skinny Fries, House Salad, Garlic Butter (gf) (df omit Butter)	200g 300g	16.50 19.95
10oz / 280g Aberdeen Angus Sirloin, Chunky Chips, Onion Rings, Salad		24.50
Char-Grilled Chicken Breast, Chunky Chips, Onion Rings, Salad		14.95
<b>Sauces:</b> Creamy Blue Cheese, Garlic Butter, Cracked Peppercorn or Dianne		2.50

### Market Menu

Pan-roasted Teesdale Pheasant, Ham Hock Croquette, Roasted Vegetables, Deep-fried Kale, Black Pudding Crumb, Jus	17.50
Confit Blade of Beef, Cauliflower Cous Cous, Caramelised Shallots, Baby Beetroot, Crisp Savoy, Red Wine Jus	14.50
Spanish Style Fish Stew, Home Smoked Fish, Shellfish, Tomatoes, Saffron Potatoes, Romesco Sauce, Parsley Oil, Gremolata	15.95
Spiced Butternut Squash, Caramelised Onion, Carrot Puree, Dukkah, Olive Tapenade, Sage Crisps, Herb Oil (vg)	15.00

### Sides

Chips or Fries	2.95	-	Honey Caraway Carrots	2.95	-	Buttered Greens	2.95
Creamy Mash	2.95	-	Truffle & Parmesan Fries	3.50	-	Halloumi Chips	4.95
Onion Rings	2.50	-	Dressed Salad Bowl	3.50	-	Market Veg	2.95

(gf – gluten free / df – lacto free dishes). Please inform us when ordering if you have any allergies.