

'Crown at Home' Menu - 23rd November

Sharing / Starters:

Pulled Pork & Cheddar Rarebit - 2 doorstep slices of crusty bread with our delicious pulled pork and cheddar rarebit topping served with cranberry (Perfect as a starter / nibbles for 2 or a light lunch for 1 person - £5)

Cream of Chicken Soup - A classic with a Crown twist (500ml - £3.50). Recommended with a Rise Stottie.

Scottish Smoked Salmon Platter; *Rye bread, celeriac remoulade, lemon, parsley and caper dressing (Perfect as a starter / nibbles for 2 or a light lunch for 1 person - £12)*

Mains: (Priced at single £6/double £11/large £22)

Beef Stifado - A rustic popular Greek dish and a new Crown at home favourite. Tender chunks of diced steak slowly cooked with onions & a thick tomato sauce. Served with Crispy lemony potatoes. (gf) **Recommended with our Steamed Greens & Herb Butter.**

Chicken, Ham & Leek Cottage Pie - Boneless chicken, ham hock, leek & vegetables topped with a mash crust.(gf) **Recommended with our Tenderstem Broccoli with Almond Picada Butter.**

Keralan Fish Curry - A very popular Crown at Home dish. Rich, creamy Southern Indian curry with fresh North Sea fish & prawns. Served with steamed rice (supplement £1 small / £2 medium / £4 large) **Recommended with our Mini Poppadoms, Lime Pickle, Mango Chutney**

Creamy Peppered Pork & Mushroom Casserole - Tender chunks of pork gently simmered in a creamy mushroom and cracked black pepper sauce. Served with steamed rice. (gf) **Recommended with our Tenderstem Broccoli** with Almond Picada Butter.

Wild Mushroom Israeli Couscous Risotto - *Giant couscous cooked in a risotto style with cultivated and wild mushrooms, creme fraiche, artichoke hearts, spinach and pickled Scottish girolles (v)* **Recommended with our Green Bean, Feta, Mint & Toasted Hazelnut Salad.**

Roast Chicken Dinner (served as a 2 person portion £20) - *Our delicious Sunday roast this week served with roast potatoes, roasted vegetables, steamed greens, creamy mash, Yorkshire pudding, sausage stuffing and roast gravy. (gf option and single person portion available - please request)*

Sides: (served as a 2 person portion, £2.50 each)

Steamed Greens & Herb Butter (v) (gf)	Mini Poppadoms, Lime Pickle, Mango Chutney (vg) (£3.50)
Creamy Mash (v) (gf)	Homemade Mushy Peas (vg) (gf)
Yorkshire Pudding (£1 each) (v)	Tenderstem Broccoli with Almond Picada Butter (v)
Skin on Chunky Chips (v) (gf)	Green Bean, Feta, Mint & Toasted Hazelnut Salad (v)

Desserts: (Priced at single £4 / double £7 / large £14) (*Vegan dessert available on request)

Black Cherry Frangipane Tart - Sweet pastry crust, with a light almond and black cherry filling, served with lemon creme fraiche. (v)

Individual Chocolate & Peanut Butter Torte - Decadent, rich, indulgent chocolate and peanut butter torte (v) (n)

Cornflake Tart & Custard - *Needs no introduction (v)*