

THE CROWN

Penn

HOUSE SHARING BOARD

£52 - Serves 4

Sausage roll, brown sauce
Chorizo scotch egg, tomato & chilli relish
Beetroot hummus, Crematta®, crispy chickpeas & sourdough toast (v)
Monkfish Scampi, beer-battered monkfish cheeks, chilli jelly, cured
lemon mayo
Lobster & crab croquettes, bisque mayonnaise, fennel & dill salad
Teriyaki chicken skewers, sunflower seed satay

CLASSIC BOARD

£52 - Serves 4

Dry-aged double cheeseburger, American cheese, signature sauce
Haddock fish fingers, tartare sauce
Curry fried buttermilk chicken, curry leaf, lime mayonnaise
Loaded wedge salad, crispy onions, chives, green goddess & buttermilk
dressing (v)

SANDWICH PLATTER

£49 - Serves 4

Sirloin steak ciabatta, salsa verde, rocket, caramelised mustard onions
Crispy haddock sandwich, tartare sauce, pink onion
Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya
Crematta® (ve)
Roast ham & Emmenthal Croque Monsieur, tomato & chilli relish

CAMEMBERT

£16.50 - Serves 2

Baked Camembert, apple brandy chutney, garlic & mixed seed clusters,
warm sourdough (v)

Adults need around 2000 kcal a day. Please turnover for service charge, allergen and calorie information.

CHARCUTERIE

£18.50 - Serves 2

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs

PIZZA

Margherita - buffalo mozzarella, pomodoro sauce, basil (v) – 13.50

Pepperoni, Milano salami, candied jalapeños, crisp basil – 15

Parma ham, wild mushroom, mascarpone – 16

Pizza verde - lovage pesto, artichoke, spinach (ve) – 15.50

SIDES

Chips / Fries / Onion rings (ve) – 5.50

Sautéed chard, chilli, lemon dressing (ve) – 6.50

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach (ve) – 7.50

Garden salad, heritage tomatoes, pink onions (ve) – 6

BREAKFAST

£9

Trio of pastries (v)



ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&Cs – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.