

THE CROWN

Penn

SET MENU

Two courses 32 · Three courses 33

For parties over 15

STARTER

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise

Curry fried buttermilk chicken, curry leaf, lime mayonnaise

Lobster & crab croquettes, bisque mayo, fennel & dill salad

Pea & shallot tortelloni, shallot & oregano "butter", Superstraccia
(ve)

MAIN

Black bream, lemon crushed new potatoes, samphire, Sriracha mussel
butter

Chicken & Parma ham schnitzel, loaded wedge salad, green goddess
& buttermilk dressing, fries

Malaysian cauliflower & chickpea curry, basmati rice, thyme
flatbread, mint coconut yoghurt (ve)

Haddock & chips, mushy peas, tartare sauce, curry ketchup

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger
sauce

+ Add triple smoked streaky bacon 2.50

DESSERT

Sticky toffee apricot pudding, honey caramel, cornflake ice cream (v)

Peach melba trifle (ve)

Whipped white chocolate cheesecake, strawberries, pistachio
shortbread (v)

Lemon meringue pie, crispy raspberry (ve)

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



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.