

COCKTAILS

Classic Bloody Mary - 11 Spicy Absolut Tabasco™ Bloody Mary - 11 Umami Virgin Mary - 8 Garibaldi - 11

BRUNCH

Full English - sausage, triple smoked bacon, Bury black pudding, hashbrown, flat mushroom, plum tomato, baked beans, Burford Brown egg, toast – 15.50

Full Veggie - vegetarian sausage, flat mushroom, plum tomato, hashbrown, baby spinach, baked beans, Burford Brown egg, toast (v) – 15.50

Avocado on rosemary sourdough, poached Burford Brown egg, sour cherry harissa (v) – 10

Vegan option available, ask a team member for more information

Smoked salmon on rosemary sourdough, scrambled Burford Brown eggs – 16.50

Proper bacon sarnie - triple smoked bacon, farmhouse loaf – 9

Proper sausage sarnie - breakfast pig sausage, farmhouse loaf – 9

Toasted sourdough crumpets, compote (v) – 5

Ask a team member for compote flavours

Freshly baked French butter croissant, compote (v) – 5

Please allow 15 minutes baking time. Ask a team member for compote flavours

SANDWICHES 12 - 3pm

Turner & George minute steak sandwich, mustard mayonnaise, onion rings, watercress – 15.50

Open Heritage tomato sandwich, ve-du-ya® Crematta®, roasted red peppers, lovage pesto (ve) – 12

Roast ham & Emmenthal Croque Monsieur, tomato & chilli relish – 12

Fish finger sandwich, tartare & iceberg, triple mustard mayo, bread & butter pickles, dill – 12.50

PIZZA 12 - 3pm

Margherita - buffalo mozzarella, pomodoro sauce, basil – 13.50

Pepperoni, Milano salami, candied jalapeños, crisp basil – 13

Ham hock, caramelised pineapple – 13

Fennel sausage, spinach, onion Soubise, crispy kale – 14.50

Parma ham, wild mushroom, mascarpone – 14.50

Pizza verde - lovage pesto, artichoke, spinach (ve) – 16

Parma ham, mozzarella & rocket pizza pocket – 14

Buttermilk chicken Caesar pizza pocket – 13.50

THE CROWN

Penn

WEEKEND BRUNCH MENU

FRI & SAT

COFFEE

Our coffee, proudly created in partnership with Paddy & Scott's delivers big on taste and lovingly supports community projects in coffee-growing regions around the world. With notes of dried fruit, chocolate and nuts you will enjoy a rich, dark and smooth finish.

Americano – 3.50

Espresso – 2.90

Double Espresso – 3.50

Latte – 3.75

Cappuccino – 3.75

Flat White – 3.75

Macchiato – 3.75

Mocha – 4

Switch to Almond or Oat milk

Add Vanilla or Salted Caramel syrup to any hot drink – 0.50

TEA

Brewed with rolled whole leaves to give a smoother, deeper, richer taste.

English Breakfast – 3

Darjeeling Earl Grey – 3

Chamomille – 3

Mao Feng Green – 3

Peppermint – 3

Lemon & Ginger – 3

HOT CHOCOLATE

Van Houten are the pioneers of chocolate craft and have been perfecting their methods since 1828.

Hot Chocolate – 4



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.