

APERITIFS

Prosecco (125ml) – 7.90

Prosecco Rosé (125ml) – 8.60

Lillet Rose spritz (glass) – 10

Hugo spritz (glass) – 10

SMALL PLATES

Crispy Pomme Anna bites, Parmesan & truffle
mayonnaise (621 kcal) – 7

Sausage roll, golden beetroot piccalilli (814 kcal) – 7

Gordal olives ^{VE} (182 kcal) – 4.50

'Nduja scotch egg, saffron aioli (887 kcal) – 8

Monkfish scampi, tartare sauce (601 kcal) – 10.50

Beetroot cured salmon, cream cheese,
caperberries (105 kcal) – 11Chicken & smoked ham hock terrine, golden beetroot
piccalilli, cornichons, toasted brioche (329 kcal) – 9Korean fried cauliflower, Gotcha ketchup ^{VE}
(299 kcal) – 9.50

PERFECT FOR SHARING

Sticky harissa lamb mince, roast garlic & spinach
hummus, pickled red onion, chilli, pomegranate,
hot honey flatbreads (1071 kcal, serves two) – 16Truffle baked camembert, hot honey flatbreads,
rosemary focaccia ^V (1803 kcal, serves two) – 17.50

LUNCH 12 - 5pm Mon to Fri

Roast ham & raclette brioche toastie,
today's soup (953 - 1231 kcal) – 12.50Smoked mackerel & salmon fishcake,
gouchujang mayonnaise, poached
Burford Brown egg (926 kcal) – 12Steak sandwich, caramelised onions,
chestnut mushrooms, raclette cheese,
peppercorn & brandy sauce (814 kcal) – 18

MAINS

Beer-battered haddock & chips,
minted peas, tartare sauce (1366 kcal) – 19Roast Scottish cod, Pink Fir potatoes, spinach,
sea vegetables, buttermilk & basil oil (325 kcal) – 25Fish pie, king scallop, smoked haddock, sea trout,
king prawns, mussels, herb crumb, buttered
seasonal greens (941 kcal) – 19.50Sichuan spiced aubergine, miso roast squash,
pickled apple, avocado, toasted sesame seeds ^{VE} ^N
(1362 kcal) – 16.50Corn fed chicken, spinach rolled thigh, Pomme
Anna, rainbow chard, sauce Forestière (1171 kcal) – 22.50Aged rib & shin beef burger, smoked cheese,
burger sauce, bacon ketchup, rosemary
salted fries, dill pickle (1609 kcal) – 18.50
+ add streaky bacon (62 kcal) – 1.50Plant based burger, melted slice, burger sauce,
rosemary salted fries, dill pickle ^{VE} (1478 kcal) – 18.50Butternut squash & ancient grain salad, mozzarella,
hazelnut pesto ^V ^N (890 kcal) – 17.50
+ add chicken (298 kcal) – 610oz sirloin steak, chunky chips, roasted tomato,
portobello mushroom & herb crumb, beer battered
pickled onion ring (1193 kcal) – 31
Choose from peppercorn & brandy sauce (201 kcal) or lemon & roast
garlic butter (383 kcal)

SIDES

Beer-battered pickled onion rings (170 kcal) – 3.50

Tenderstem® broccoli, lemon & garlic
butter ^V (254 kcal) – 5.50Rosemary salted fries ^{VE} (509 kcal) – 5Chunky chips ^{VE} (546 kcal) – 5Buttery mash, caramelised onion gravy,
crispy potato puffs (542 kcal) – 6



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!)

(V) suitable for vegetarians, (VE) suitable for vegans, (N) contains nuts &/or seeds. For full allergen information, please visit our website: thecrown-penn.co.uk. T&C's – 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.