

# THE CROWN & CUSHION

## PRIVATE DINING ROOM MENU

3 COURSES WITH COFFEE £29.95

### Starters

**White Onion & Cider Soup** (V)

**Classic Prawn Cocktail**

Paprika Marie Rose

**Smoked Chicken & Pancetta Salad**

Baby Gem, Lemon & Parmesan Mayonnaise

**Cauliflower Croquettes**

Mango & Lime Salad, Fig & Tamarind Chutney

**Ham Hock Terrine**

Roast Apple Purée, Piccalilli

### Main Courses

**Pan Fried Sea Bream**

Fennel & Lemon Risotto, Marinated Courgettes

**Green Pea & Mint Ravioli** (V)

Broad Beans, Pea Cream & Shoots

**Roast Breast of Chicken**

Corn Cake, Barbecue Corn, Roasted Peppers, Chorizo Oil

**Roast Rump of Lamb**

Pea Purée, Braised Spelt, Summer Vegetables, Minted Jus

**Yorkshire 10oz Rump Steak** (£3 Supplement)

Chunky Chips, Field Mushroom, Confit Tomato, Dressed Salad  
Béarnaise or Peppercorn Sauce

### Puddings

**Summer Pudding**

Clotted Cream Ice Cream, Mint Sugar

**Glazed Lemon Tart**

Lemon Sorbet, Raspberry Coulis

**Sticky Toffee Pudding**

Butterscotch Sauce & Cinder Toffee Ice Cream

**Peach Melba Pavlova**

Peach Sorbet, Raspberry Cream

**Trio of Sorbet**

Raspberry, Mango & Lemon

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables of 8 or more.