



1750
THE CROWN INN
OLD DALBY

Monday to Thursday | All Day
PRIX FIXE MENUS
TWO COURSES FOR 20.00
THREE COURSES FOR 25.00
Please speak to the team for this menu

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) sun-blushed tomatoes	4.50	Spiced Maple-roasted Nuts (gf) (ve)	4.50	Red Pepper Hummus (gfa) (ve) pomegranate, roasted hazelnut, coriander, flatbread	5.25
Padron Peppers (gf) (ve) olive oil, Maldon sea salt	4.50	Traditional Pork & Sage Sausage Roll	5.75	Pigs in Blankets honey & mustard glaze	5.50
		Scotch Egg	5.50		
		Roast Sweet Potato & Spinach Vegan Roll (ve)	5.50		

SMALL PLATES

Korean Crispy Fried Chicken (gf) sesame, spring onion	8.25	Crispy Squid (gf) chilli, spring onion, aioli	7.75	Roasted Delica Pumpkin Salad (gf) (ve)Small 8.25Large 16.00 whipped feta, fris�e, chicory, pomegranate molasses, toasted hazelnuts
King Prawns (gfa) garlic chilli parsley butter, focaccia	11.25	Halloumi Fries (gf) (v) cornflake crumb, pomegranate, tahini dressing, sweet chilli jam	9.25	Crispy Duck Salad (gf)Small 10.50Large 16.00 carrots, mooli, mangetout, pickled ginger, pomegranate, sesame dressing, coriander, chilli
Roasted Mushroom & Chestnut Soup (gfa) (ve) sourdough, truffle oil	6.25			

SHARERS

Bread & Olive Board (ve) artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip	13.50	Whole Baked Camembert (gfa) (v) truffled honey, fig jam, candied walnuts, sourdough	17.75
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LUNCH

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries

CHOOSE ANY LUNCH DISH WITH A SOFT DRINK FOR 12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK

Fish Finger Sandwich (gfa) beer-battered haddock, lettuce, tartare sauce, farmhouse bread	13.25	Grilled Steak "Panuozzo" Bake-to-order "pizza sandwich", Provolone cheese, datterino tomatoes, rocket	13.25
Classic Club Sandwich free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	13.25	Vegan "Panuozzo" (ve) Bake-to-order "pizza sandwich", Datterino tomato, mushroom, artichoke, kalamata olives, rocket	12.75
Mushroom & Fennel Sausage Lasagna b�chamel sauce, mixed leaf salad	13.00	6oz Bavette Steak (gf) garlic & shallot butter, skin-on fries	13.25

WOOD-FIRED KITCHEN

Turmeric-roasted Cauliflower Steak (gf) (ve) spiced potatoes, chimichurri, harissa coconut yoghurt	13.50	Whole Lemon & Thyme Baked Seabass (gf) salsa verde, roasted fennel, wood-fired potatoes	23.00
Flat-iron Half Chicken (gf) roasted garlic & rosemary butter, wood-fired potatoes, cavolo nero	16.75	Lamb Cutlets (gf) rosemary, chilli, lemon & garlic, wood-fired potatoes, roast sweet red peppers, mint green sauce	25.50

MAINS

Beer-battered Fish & Triple-cooked Chips (gf) North Sea haddock, pea puree, tartare sauce	17.25	Traditional English Pork Sausages mashed potatoes, onion gravy, watercress	11.75
Hand-raised Chicken & Leek Pie sticky red cabbage, roast thyme carrot, mashed potato, gravy	16.00	24 Hour Duck Ragu tagliatelle, Parmesan, chives	15.50

GRILLS

Chuck & Rib Burger brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	16.25	Roast Portobello Mushroom Miso Burger (ve) plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries	15.00	8oz Sirloin Steak (gf) triple-cooked chips, slow roast tomato, portobello mushroom, watercress	27.50
Crispy Chicken Burger brioche bun, gochujang mayo, iceberg lettuce, skin-on fries	15.25	Grilled Chicken Caesar Salad crispy bacon, lettuce, croutons, Parmesan & Caesar dressing	14.25	Peppercorn Sauce (gf)	2.75
				Roasted Garlic & Shallot Butter (gf) (v)	1.25

WOOD-FIRED PIZZA

Garlic Bread (ve) Focaccia, oregano, extra virgin olive oil	7.00	Margherita (v) Fior di latte, tomato sauce, basil, extra virgin olive oil	9.50	Prosciutto Crudo & Bufala Buffalo mozzarella, datterino tomato, Parma ham, rocket, basil, extra virgin olive oil	15.00
Cheesy Garlic Bread (v) Focaccia, fior di latte, oregano	7.50	Pepperoni Fior di latte, tomato sauce, pepperoni, extra virgin olive oil	12.00	Nduja Smoked provola, Nduja sausage, pancetta, rosemary roasted potato	14.00
Marinara (ve) Tomato sauce, garlic, oregano, extra virgin olive oil	9.00	Quattro Formaggi Fior di latte, smoked provola, gorgonzola, goat's cheese	12.50	Vegana (ve) Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket	13.00

Add for 2.00: Mushroom (ve) • Artichoke (ve) • Kalamata Olive (ve) • Caramelised onion (ve) • Smoked Provolone (v) • Datterino Tomato (ve) • Rocket (ve) • Rosemary-roasted Potato (ve)
Add for 2.50: Fior di latte (v) **Add for 3.00:** Pepperoni • Friarielli (ve) • Gorgonzola • Goat's Cheese (v) • Parma Ham • Nduja

SIDES

Triple-cooked Chips (gf) (ve)	5.00	Buttered Cavolo Nero (gf) (v)	3.75	Side Salad (gf) (ve)	3.75
Truffle Parmesan French Fries (gf)	6.00	Sticky Red Cabbage (gf) (ve)	6.25	Buttered Seasonal Greens (gf) (v)	4.50
Fries (gf) (ve)	4.50	Wood-fired Potatoes (gf) (ve)	5.00	Pigs in Blankets honey & mustard glaze	5.50
Beer-battered Onion Rings (gf) (ve)	5.00	Mashed Potato (gf) (v)	4.50		



(v) Suitable for vegetarians (ve) vegan (gf) gluten free (gfa) gluten free available
We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.



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We'd love to hear from you!
Scan the QR code to leave us a review.