

Monday to Wednesday | All Day **PRIX FIXE MENUS** TWO COURSES FOR 18.50 THREE COURSES FOR 23.50

Please speak to the team for this menu

## SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

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Marinated Nocellara,	Spiced Maple-Roasted Nuts	(gf) (ve)4.75	Red Pepper Hummus (gfa) (ve)5
Gaeta & Cerignola Olives (gf) (ve)	Traditional Pork & Sage Saus	sage Roll5.75	pomegranate, roasted hazelnut, coriander, flatbread
Padron Peppers (gf) (ve)4.75		5.75	Pigs in Blankets 5 honey & mustard glaze
plive oil, Maldon sea salt	Scotch Egg		noney & mustard graze
	SMALL	PLATES	
Korean Crispy Fried Chicken (gf)	Crispy Squid (gf)chilli, spring onion, aïoli	8.25	Burrella (Vegan Burrata) (gfa) (ve)
		0.50	broad beans, black pepper croutons
King Prawns (gfa)	cornflake crumb, pomegranate, t	9.50 tahini dressing, sweet chilli jam	Superfood Salad (gf) (v)
Spring Minestrone (gf) (ve)6.50	Burrata (gfa) (v)	12.50	buckwheat, lambs lettuce, roasted courgette, broad beans, cherry tomatoes, spring onion, pomegranate, ezme dressing
chard, spring greens, kale, tomato & chickpeas	wild garlic pesto, Marinda toma broad beans, black pepper crout		Add Chicken, Halloumi or King Prawns
	SHAI	RERS	
Bread & Olive Board (ve)			
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Ceri sun-blushed tomatoes, olive oil & balsamic dip	gnola olives,	garlic, lemon thyme, red onion n	narmalade, candied walnuts, sourdough
Fish Finger Sandwich 13.50 peer-battered haddock, lettuce, tartare sauce, farmhouse bread 13.95 pree-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	Grilled Steak "Panuozzo" Bake-to-order "pizza sandwich", datterino tomatoes, rocket	Provolone cheese,  13.50  Datterino tomato,	
Purmeric-roasted Cauliflower Steak (gf) (ve) piced potatoes, chimichurri, harissa coconut yoghurt  Flat-iron Half Chicken (gf) oasted garlic & rosemary butter, wood-fired potatoes, kale		salsa verde, roasted fennel, wood  Lamb Shank	ed Seabass (gf)
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Beer-Battered Fish & Triple-Cooked Chips (gf)	<b>M A</b> 17.75		usages
Jorth Sea haddock, pea purée, tartare sauce	17.70	mashed potato, onion gravy, wat	
Hand-raised Chicken, & Mushroom Pie pring greens, thyme-roasted carrots, mashed potato, gravy	17.00	24 Hour Slow-cooked Pulled fresh tagliatelle, garden peas, mi	Lamb Shoulder Ragu int, Parmesan
	GRI	LLS	
Chuck & Rib Burger 16.95 prioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Roast Portobello Mushroom plant-based pattie, red onion jar tomato, baby gem, skin-on fries		8oz Sirloin Steak (gf) 28 slow roast tomato, roasted mushroom, watercress
Crispy Chicken Burger 15.95 prioche bun, gochujang mayo, iceberg lettuce, skin-on fries	Grilled Chicken Çaesar Salae crispy bacon, lettuce, croutons, Pa	d	Peppercorn Sauce (gf) 2 Roasted Garlic & Shallot Butter (gf) (v) 1
	W00D-F11	RED PIZZA	
Garlic Bread (ve)	Margherita (v) 10.00 Prosciutto Crudo & Bufala Bufalo mozzarella, tomato sauce, datterino tomato,		
Cheesy Garlic Bread (v)	Pepperoni 12.50 Fior di latte, tomato sauce, pepperoni, extra virgin olive oil		Parma ham, rocket, basil, tomato sauce, extra virgin olive oil  Nduja  Smoked provola, tomato sauce, Nduja sausage,
Marinara (ve) 9.50	Quattro Formaggi Fior di latte, tomato sauce, smoked provola, gorgonzola, goat's cheese		pancetta, rosemary roasted potato  Vegana (ve) 13.
Tomato sauce, garlic, oregano, extra virgin olive oil	gorgonzola, goat's cheese		Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocke
Add for 2.25: Mushroom (ve) • Artichoke (ve) • Kalamata			o Tomato (ve) • Rocket (ve) • Rosemary-roasted Potato (ve)

## SIDES

Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf) (ve)	Wood-fired Potatoes (gf) (ve)
Truffle Parmesan French Fries (gf)6.25	Mashed Potato (gf) (v)	Buttered Seasonal Greens (gf) (v)5.50
<b>Fries</b> (gf) (ve)	Side Salad (gf) (ve) 4.00	Pigs in Blankets 5.75 honey & mustard glaze





## THE CROWN INN

OLD DALBY





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