

  
*The Three Crowns*

**STARTERS**

- Homemade Leek & Potato Soup with Warm Crusty Roll (v)  
Chicken Liver Pate with Toast, Red Onion Relish & Dressed Leaves  
Seafood Bucket - scampi, Cod fish fillets & queen scallops coated in light & crispy breadcrumbs with Tartar Sauce  
Melon & Parma Ham Plate with Balsamic Glaze & Rocket  
Smoked Salmon Rolls – Smoked Salmon filled with Prawns in Marie Rose Sauce, Dressed Leaves & Wholemeal Slice  
Creamy Garlic Mushrooms with a Slice of Garlic Bread (v)  
Classic Prawn Cocktail with Wholemeal Slice  
Southern Fried Chicken Goujons with Dressed Leaves & Barbecue Sauce Dip  
Nachos to Share (v) Tortilla Chips with Salsa, Cheese Guacamole, Soured Cream & Jalapeno Peppers (£2 supplement)  
Panko Breaded Squid Rings with Dressed Salad & Garlic Mayonnaise  
(v)Cheesy Jalapeno Garlic Bread with Dressed Salad  
Whitebait –Tiny Crispy Fried Fish Served with Garlic Mayonnaise & Dressed Leaves

**MAINS**

Sunday Roasts – all served with Roast Potatoes, Homemade Yorkshire Pudding, Creamy Mash,  
Three Vegetables & Chef's Special Gravy

- Roast Topside of Beef  
Roast Turkey, Homemade Sage, Onion & Pork Stuffing  
Roast Leg of Lamb (£1.00 Supplement)  
Roast Leg of Pork with Homemade Sage, Onion & Pork Stuffing  
(v)Homemade Nut Roast with a Jug of Vegetarian Gravy  
Half Roast Chicken with Homemade Stuffing  
Trio of Meats – Beef, Lamb & Turkey with all the trimmings (£1.50 supplement)

Poached Salmon Fillet with a Creamy White Wine Parsley Sauce, Mash & Vegetables of the Day  
Braised Beef Rib - Braised Beef Rib in Red Wine Jus served over Creamed Mash with Vegetables of the Day,  
Roast Potatoes & Yorkshire Pudding (£2.00 Supplement)

Moroccan Lamb Tagine- Spiced Moroccan Lamb Tagine served over Sun-Blushed Tomato, Lemon & Coriander  
Cous-Cous with a side of garlic bread

Venison or Chicken, Gammon & Leek Pie - served with Creamy Mash, Roast Potatoes, Vegetables of the Day  
Wholetail Scampi, Chunky Fries, Garden Peas & Tartar Sauce

Stuffed Chicken- Chicken Breast filled with Homemade Pork, Sage & Onion Stuffing, wrapped in Smoked Bacon with Chef's  
Special Gravy, Mash Potato, Roast Potatoes, Yorkshire Pudding & Vegetables of the Day  
(v)Beer Battered Halloumi – with Chunky Chips, Mushy Peas & Tartar Sauce

**DESSERTS**

- (GF)The Three Crowns Eton Mess – Fresh Strawberries & Raspberries, Meringue, Whipped Cream & Raspberry Coulis  
Blackberry & Apple Crumble with Custard  
Chocolate Lovin' Spooncake - Layers of Chocolate Sponge, Ganache & Fudge Cake. Served with Vanilla Ice-Cream  
Cherry Bakewell Crumble Cake served with Custard  
Lemon Meringue Cheesecake – Lemon Cheesecake topped with Meringue served with Coulis & Whipped Cream  
Warm Triple Chocolate Brownie topped with Vanilla Ice-Cream & Chocolate Sauce  
Treacle Sponge & Custard  
Peanut Butter Stack - Chocolate & Peanut Butter Stack - Sweet peanut butter crunch, milk chocolate and buttery  
caramel, all layered twice on brownie cake served with homemade vanilla ice-cream  
Ginger, Rum & Raisin Sponge Pudding with Butterscotch Sauce & Custard  
St Clements Sponge Pudding – Orange & Lemon Syrup Sponge Pudding with Custard

*One Course £11.00*

*Two Courses £16.00*

*Three Courses £21.00*

*Children (under 13 years old) – One Course £6.50, Two Course £11.50,*