

# THE CROWN AT ARFORD

## *Campagna at the Crown*

HOME BAKED BREAD SELECTION, REALLY GOOD OLIVE OIL, BALSAMIC GLAZE (VE)	5
MARINATED ITALIAN OLIVES (VE)	4.8
CURED MEATS: CHORIZO, SAUCISSON, LOMO, SALAMI, CORNICHONS	16
SMOKED EEL, CELERiac REMOULADE, WATERCRESS SALAD	10.5
GOATS CHEESE & AUBERGINE TIMBALE, WALNUTS, ROCKET, BALSAMIC DRESSING	10.5
SPANISH STYLE PORK RIBS, QUINCE GLAZE	10.5
ROAST SIRLOIN OF HAMPSHIRE BEEF, HORSERADISH, PAN GRAVY	24.5
CHILDREN'S ROAST	14
<i>ALL ROASTS ARE SERVED WITH YORKSHIRE PUDDING ROAST POTATOES, CRUSHED &amp; ROASTED ROOT VEGETABLES, SAVOY CABBAGE</i>	
BEER BATTERED HADDOCK FILLET, TRIPLE COOKED CHIPS, MUSHY PEAS, TARTAR	18.5
CHICKEN & CHORIZO PAELLA, DRESSED SIDE SALAD	19.5
WILD MUSHROOM RAVIOLI, CREAM & TRUFFLE POWDER (V)	16.5
STICKY TOFFEE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM	9.6
NEAPOLITAN RUM BABA, CHANTILLY CREAM, FIG	9.6
APPLE, AUTUMN FRUIT CRUMBLE, DOUBLE CREAM OR CUSTARD	9.6
LUXURIOUS COFFEE MERINGUE CAKE, BRITISH RASPBERRIES	9.6
LEICESTERSHIRE STILTON, CARAMELISED ONION CHUTNEY, WALNUTS, CRACKERS	8
GELATI & SORBETS	PER SCOOP 2.7
VANILLA / CHERRY / LOTUS BISCHOF	: SORBET - MANGO / COCONUT
AFFOGATO	5.4

ALL OUR DISHES ARE PREPARED FRESH IN THE KITCHEN SO WE THANK YOU FOR YOUR PATIENCE IF YOU NEED TO WAIT FOR A SHORT WHILE.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE YOU MUST INFORM A MEMBER OF STAFF PRIOR TO PLACING YOUR ORDER.

PLEASE NOTE THAT ALL FOOD IS PREPARED IN OUR KITCHEN, WHICH HANDLES NUTS, SHELLFISH AND OTHER ALLERGENS SO THERE IS ALWAYS A RISK OF CROSS-CONTACT.