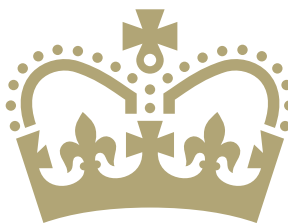


Festive Menu

2 courses £29.00 / 3 courses £35.00

Available daily, 12 noon until 8.30pm
See overleaf for menu details



Chef's Message

Head Chef Jack and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

Grazing & Sharing

Marinated Spanish Olives (ve, gf) (SD) 103 kcal.....	5.95	Crispy Whitebait (gf).....	7.45
Selection of Cured Meats & Pickles (gf) (N, MU / E, D, CE) 155 kcal.....	7.95	tartare sauce, lemon (E, S, E, MU / G, C, MO, D, CE, SE) 485 kcal	
Fresh Bread (v, veo).....	5.95	Pigs in Blankets	7.95
garlic & rosemary oil, black olive tapenade (G, SD / N, SE) 508 kcal		devilled sauce (G, S, E, D, CE, MU, SD / P, N, SE) 425 kcal	



Starters

Soup of the Day Crown loaf ask for allergens & calories.....	6.95	Ox Tongue & Ham Hock Terrine (gfo).....	9.95
Classic Prawn & Sun-Blushed Tomato Cocktail	9.95	piccalilli, chopped egg, cress, toast (E, MU, SD, G / CE, SE) 867 kcal	
lollo bionde, Marie Rose sauce, brown bread & butter (G, E, C, D, SD / SE) 798 kcal		Picked White Crab (gfo).....	9.45
Fountains Gold Cheddar & Forest Mushroom Fondue (v).....	8.45	crab ketchup, potato salad, thyme cracker (G, C, F, E, D, MU, SE, G / S) 448 kcal	
pickles, roasted vegetables, Crown loaf (G, E, D, MU, SD / L, S, CE, SE) 936 kcal		Roast Butternut Squash & Feta Tart (v, veo).....	7.45
		toasted sunflower seeds, truffle dressing (G, D, MU / L, S, CE, SE) 517 kcal	

Seasonal Mains

All served with a choice of roasted new potatoes (ve) 224 kcal, boulangère potatoes (v) (CE, D) 560 kcal or creamed potatoes (v) (D) 258 kcal

Fillet of Hake (gf).....	21.45	Porchetta	22.45	Beef Shin & Blade (gf).....	25.45
butter roasted celeriac, tartare butter sauce (E, D, CE, MU, SD) 829 kcal		glazed pig cheek, fig chutney, buttered chard, pork sauce (S, D, CE, SD / P, N) 1694 kcal		honey-roasted parsnips, red wine sauce, parsnip crisps (S, D, CE, SD) 1194 kcal	

Main Courses

Fish & Chips (gf).....	18.95	Pie of the Day	17.95	Chef's Gnocchi (veo).....	16.95
battered haddock, mushy peas, tartare sauce, lemon (E, MU, SD / S, CE) 1046 kcal		buttered leafy greens, chunky chips, gravy ask for allergens & calories		roasted pumpkin, hazelnut, cavolo nero, Parmesan (G, N, E, D / P, S, SE) 564 kcal	
Crown Burger	17.45	8oz Ribeye Steak (gf).....	32.95	Grilled Flat Iron Steak Salad	22.95
two 3oz beef patties, maple bacon, Monterey Jack, root rémoulade, lollo bionde, beef tomato, burger sauce, skinny fries (G, E, D, CE, MU / E, S) 1148 kcal		confit tomatoes, grilled portobello mushroom, dressed salad, chunky chips (D, MU) 1207 kcal		Harrogate Blue cheese, garlic croûtes, mustard dressing (G, D, MU, SD / SE) 754 kcal	
Pan Fried Lamb's Liver & Smoked Bacon (gf).....	17.95	8oz Flat Iron Steak (gf).....	24.95	Roasted Celeriac & Granny Smiths Apple Salad (ve).....	15.95
creamed potato, baby onions, button mushrooms, stock pot gravy (D, CE, SD) 524 kcal		confit tomatoes, grilled portobello mushroom, dressed salad, chunky chips (D, MU) 1017 kcal		radicchio, roots rémoulade, garlic croûtes, herb emulsion (G, CE, MU, SD / SE) 531 kcal	
		Marinated Chicken Breast (gf).....	19.45		
		confit tomatoes, grilled portobello mushroom, dressed salad, chunky chips (D, MU) 1027 kcal			

Sides

Caramelised Onion & Potato Gratin (v, gf).....	5.45	Seasoned Fries (v, veo, gf).....	4.95	Invisible Chips	2.00
Fountains Gold Cheddar (D, CE) 836 kcal		garlic mayonnaise (E) 445 kcal		0% FAT, 100% HOSPITALITY	
Salt & Pepper Onion Rings (v, veo, gf) 140 kcal.....	4.95	Chunky Chips (v, veo, gf).....	4.95	All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk	
Buttered Seasonal Greens (v, gf) (D) 168 kcal.....	4.25	devilled ketchup (MU, SD / L, CE) 386 kcal			
		House Salad (v, ve, gf).....	4.95		
		mustard dressing (MU, SD / L, CE) 146 kcal			

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



Crown Hotel

Boroughbridge



Festive Menu

2 courses £29.00 / 3 courses £35.00

Available daily, 12 noon until 8.30pm. Please ask for our children's menu

Starters

Chicken Liver Pâté (gfo)
cranberry chutney, toasted sourdough
(G, S, D, MU, SD, E) 497 kcal

Goat's Cheese Salad (gf)
candied pecans, sweet pickled baby onions,
apple purée (D, MU, SD, N/P) 573 kcal

Roasted Root Soup (v, gfo)
vegetable crisps, crusty bread
(G, D, CE/SE) 595 kcal

Smoked Mackerel Pâté
horseradish crème fraîche, petite salad
(F, D, MU, L, CE, G/SE) 613 kcal

Mains

Roast Breast of Turkey
pigs in blankets, pork & mustard stuffing,
seasonal trimmings, stock pot gravy
(G, CE, MU, SD, S) 1137 kcal

Roast Rump of Beef (gfo)
Yorkshire pudding, seasonal trimmings,
stock pot gravy
(G, E, D, CE, SD, S) 952 kcal

Beetroot Wellington (v, veo)
Yorkshire pudding, seasonal trimmings
roast vegetable gravy
(G, S, E, D, SD/P, N) 1166 kcal

Pan-fried Fillet of Sea Bass (gf)
potato terrine, buttered spinach,
lemon butter sauce (F, D, CE, SD) 694 kcal

Desserts

Christmas Pudding (v)
brandy sauce (G, E, D/N) 371 kcal

Sticky Toffee Pudding (v)
caramel sauce,
clotted cream ice cream
(G, N, E, D, SD/P, S) 801 kcal

**Baked Vanilla
Cheesecake** (v)
roasted clementines
(G, E, D, SD/S) 1022 kcal

Dark Chocolate Torte (v)
salted caramel ice cream
(G, P, N, S, E, D) 784 kcal



Be Inn the Know

Get all the latest news and offers for The Crown Hotel delivered to your inbox! Simply scan the code and add your details to sign up.

www.crownhotelboroughbridge.co.uk



Part of The Coaching Inn Group