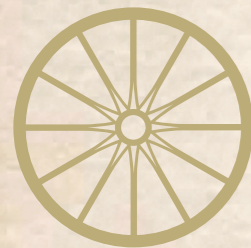




# Crown Hotel

Boroughbridge



**THE  
COACHING  
INN GROUP**

## Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability.  
Offer only available for children aged 12 and under.

## Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

[www.crownhotelboroughbridge.co.uk](http://www.crownhotelboroughbridge.co.uk)

## 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.



## Proudly the UK's Best Large Hotel Group

Named **Which?** Recommended Provider 2025.



## While You Wait

**Marinated Spanish Olives** (ve, gf) (SD) 103 kcal..... 5.95

**Today's Fresh Bread** (v)..... 5.95

garlic & rosemary oil, black olive tapenade

(G, SD / N, SE) 508 kcal

**Selection of Cured Meats & Pickles** (gf)..... 7.95

(N, MU / E, D, CE) 155 kcal

**Crispy Whitebait** (gf)..... 7.45

tartare sauce, lemon (F, S, E, MU / G, CR, MO, D, CE, SE) 485 kcal

## Starters

**Beetroot-cured**

**Stream Trout Parfait**..... 9.95

Beetroot-cured stream trout, beetroot relish, trout parfait, radish & linseed crackers

(G, F, D, MU, SD / L, S, CE, SE) 584 kcal

**Classic Prawn &**

**Sun-blushed Tomato Cocktail**..... 9.95

lollo bionda, Marie Rose, brown bread & butter

(G, E, C, D, SD / SE) 798 kcal

**Soup of the Day** (veo)..... 6.95

crown loaf *ask for allergens & calories*

**Gruyère Tart** (v)..... 7.95

confit tomato, caramelised onion & Gruyère tart, dressed leaves & salsa verde (G, E, D, MU, SD / S) 724 kcal

**Minted Peas on Rye** (ve)..... 7.45

feta cheese, marinated courgette (G, D, SD, MU) 569 kcal

**Pork Belly**..... 8.95

Lishmans black pudding, rhubarb compote, crispy

pig's ear (G, S, CE, MU, SD) 878 kcal

## Seasonal Mains

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

**Roast Breast of Chicken** (gf)..... 20.95

Boudin blanc, sweetcorn veloute, grilled chorizo, sprouting broccoli

(S, E, D, CE, SD) 905 kcal

**Pan-fried Lamb Loin** (gf)..... 24.95

crispy lamb shoulder, garden peas, sweet baby onions, red wine sauce

(S, SD, E, D, CE) 1304 kcal

**Pan-fried Cod Fillet** (gf)..... 25.95

braised fennel, grilled octopus, white wine reduction

(MO, F, D, CE, SD) 757 kcal

## Main Courses

**Fish & Chips** (gf)..... 17.95

battered haddock, mushy peas, tartare sauce, lemon

(F, MU, SD, E / S, CE) 1882 kcal

**Crown Burger**..... 17.45

two 3oz beef pattys, maple bacon, Monterey Jack, buttermilk slaw, blonde lettuce, beef tomato, burger sauce, skin-on-fries

(G, E, D, CE, MU / F, S) 1148 kcal

**8oz Ribeye** (gf)..... 32.95

confit tomatoes, grilled portobello mushroom, dressed salad, hand-cut chips (D, MU) 1207 kcal

**Pie of the Day**..... 17.95

served with buttered leafy greens, hand-cut chips, stock pot gravy *ask for allergens & calories*

**Wild Mushroom Ragu** (v)..... 17.95

mafalde pasta, Grana Padano, enoki fritti (G, E, D, SD) 923 kcal

**Vegetable Pie** (ve)..... 16.95

cannellini beans, spinach & chestnut mushroom pie,

hand-cut chips, leafy greens & gravy (G, SD / CE, MU) 1138 kcal

**Pan-fried Lamb's Liver**

**& Smoked Bacon** (gf)..... 17.95

creamed potato, baby onions, button mushrooms, stock pot gravy (D, CE, SD) 524 kcal

**Pan-fried Cod Fillet** (gf)..... 25.95

braised fennel, grilled octopus, white wine reduction

(MO, F, D, CE, SD) 757 kcal

**Classic Caesar Salad** (gfo)..... 15.95

baby gem lettuce, Grana Padano, anchovies, croutes, crispy bacon & dressing (G, D, E, MU, F) 346 kcal

**add** grilled chicken breast 190 kcal 3.95

## Desserts

**Raspberry Soufflé** (gf)..... 8.95

elderflower sorbet (E, D, SD) 550 kcal

**Grilled Pineapple** (ve, gf)..... 8.25

raspberry sauce, granola & vanilla ice cream (S, SD / G, N, P, E, D, SE) 396 kcal

**Dark Chocolate Mousse** (ve, gf)..... 8.95

honeycomb, chocolate soil, coconut sorbet (S, SD / D) 625 kcal

**Chef's Choice Cheeseboard** (gfo)..... 11.95

sticky onions, fruit, crackers (G, D, CE, MU, SD / P, N, S, SE) 465 kcal

**Sticky Toffee Pudding** (v)..... 7.45

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

**Vanilla Rice Pudding** (v)..... 7.95

berry compote, ginger snap crumb (G, D) 824 kcal

## Sides

**House Salad** (veo, gf)..... 4.95

mustard dressing (MU, SD / L, CE) 146 kcal

**Hand-cut Chips** (veo, gf)..... 4.95

devilled ketchup (MU, SD / L, CE) 386 kcal

**Salt & Pepper Onion Rings** (veo, gf) 84 kcal..... 4.95

**Caramelised Onion**

**& Potato Gratin** (gf)..... 5.45

Fountains Gold Cheddar (D, CE) 836 kcal

**Buttered**

**Seasonal Greens** (veo, gf) (D) 136 kcal..... 4.95

**Seasoned Fries** (veo, gf)..... 4.95

garlic mayo (E) 445 kcal

**Invisible Chips**..... 2.00

0% FAT, 100% HOSPITALITY

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](http://hospitalityaction.org.uk)

Hospitality Action



## 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.

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

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.

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.