LUNCH MENU



Crown Hotel
Boroughbridge

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?

BE INN THE KNOW

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

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.crownhotelboroughbridge.co.uk

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.*

A LITTLE SOMETHING

To enjoy with a drink while you choose

Crispy Squid
Lemon, garlic aioli
G, MO, E / 508 kcal 7.95

Fresh Baked Bread
Garlic & thyme butter
G, D, SD / S, SE / 519 kcal V, VEO 6.45

Cured Meats & Pickles
N, MU / E, D, CE / 155 kcal GF 7.95

Marinated Spanish Olives
SD / 103 kcal VE, GF 5.95

STARTERS

Pan-Fried Scallops
Celeriac, hazelnut, apple
S, CE, MO, N / P, MU / 228 kcal 14.95

Chef's Recommendation
Jerusalem Artichoke Tart
Pickled pear salad, confit garlic
G, E, D, SD / S, L / 708 kcal 8.95

Glazed Featherblade of Beef
Caramelised shallot, roast salsify, red wine jus
S, D, CE, SD / 431 kcal GF 10.95

Chef's Soup of the Day
Crown loaf
Ask for allergens & calories V, VEO, GFO 7.45

Chestnut Mushroom Duxelle
Crispy leeks, pickled shimeji, black garlic aioli, toasted house loaf
G, MU, SD / L, SE / 781 kcal VE, GFO 8.45

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

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.

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.

MAINS

Butternut Squash & Yellison Goat's Cheese Risotto
Grana Padano, sage
E, D, SD / L / 1186 kcal GF 15.95

Perfectly paired with **Balfour Nannette's English Rosé** - delicate and refreshing with red berry and floral notes

Fish & Chips
Battered haddock, mushy peas, tartare sauce, lemon
F, MU, SD / S, CE / 1882 kcal GF 18.50

Mini Fish & Chips
Battered haddock, mushy peas, tartare sauce, lemon
F, MU, SD / S, CE / 954 kcal GF 14.50

Crown Burger
Two 3oz beef patties, maple bacon, Monterey Jack, buttermilk slaw, blonde lettuce, beef tomato, burger sauce, skin-on-fries
G, E, D, CE, MU / F, S / 1174 kcal 18.45

Chef's Pie of the Day
Buttered leafy greens, chunky chips, stock pot gravy
Ask for allergens & calories / 18.95

Cannellini Bean, Spinach & Chestnut Mushroom Pie
Chunky chips, leafy greens, stock pot gravy
G, SD / CE, MU / 1370 kcal VE 17.45

Cumberland Sausage & Mash
Caramelised onions, stock pot gravy
G, D, SD / 924 kcal 18.45

Teesside Chicken Parmo
Vintage Cheddar, béchamel, dressed leaves, garlic mayonnaise, skin-on fries
G, E, MU, D, SD / S / 1382 kcal 18.95

Chef's Recommendation
Pan-Fried Lamb's Liver & Smoked Bacon
Creamy mash, baby onion, button mushroom, stock pot gravy
D, CE, SD / 529 kcal GF 18.45

Perfectly paired with **South African Pinot Noir** - light and juicy with ripe cherry and strawberry notes

SANDWICHES

All served with dressed leaves, Pipers crisps

Mature Cheddar & Chutney
White or wholegrain bloomer
G, D, MU, SD / E / 1067 kcal V, GFO 9.95

Tuna Mayonnaise
Cucumber, white or wholegrain bloomer
G, F, E, D, MU / L, CE / 846 kcal GFO 9.95

Honey-Roasted Ham & Piccalilli
White or wholegrain bloomer
G, D, MU, SD / E / 812 kcal GFO 9.95

Croque Monsieur
Honey-glazed ham, crème fraîche
G, E, D, MU, SD / S / 953 kcal GFO 11.95

Fish Finger Sandwich
Tartare sauce, baby gem, brioche
G, F, E, MU, SD / S / 624 kcal GFO 11.95

'Tofish' Finger Sandwich
Battered tofu, tartare sauce, baby gem, brioche
G, S, MU / CE / 684 kcal VE, GFO 11.45

Pulled Beef Bun
Emmental, pickled white cabbage, mustard mayonnaise, brioche
G, E, D, MU, SD / CE / 1087 kcal GFO 11.95

Add a Cup of Soup
Ask for allergens & calories
V, VEO, GFO 3.00

Upgrade to Skin-On Fries
225 kcal VE, GF 2.00

SALADS & NOURISH BOWLS

Grilled Flat Iron Steak Salad
Harrogate Blue cheese, garlic croutons, dressed leaves
G, D, MU, SD / SE / 755 kcal GFO 22.95

Macro Bowl
Curry-spiced chickpeas, roasted butternut squash, toasted sunflower seeds, edamame beans, pickled cabbage, green lentil, tahini dressing
S, MU, SE, SD / G, CE / 810 kcal VE, GF 14.95
Add Grilled Chicken Breast / 190 kcal 3.95
Add Grilled Tofu / 237 kcal 2.95

Hot-Smoked Salmon & Potato Salad
Dill pickles, dressed leaves
F, E, MU / 423 kcal GF 16.95

Perfectly paired with **South African Chardonnay** - ripe and fruity with notes of peach, apricot and apple

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Breakfast Rosti
Confit tomato, field mushroom, bacon, poached egg
E, D / 802 kcal GF 12.95

Full English Breakfast
Sausage, bacon, mushroom, hash brown, eggs, black pudding, slow-roasted tomato, baked beans
G, E, D, SD / 952 kcal 13.50

Croque Madame
Honey-glazed ham, crème fraîche, fried hen's egg
G, E, D, MU / S, SD / 541 kcal 9.95

Granola Bowl
Berry compote, natural yoghurt, honey
G, S, D, SD / P, N, MU, SE / 412 kcal VEO 7.95

Eggs Royale
English muffin, oak smoked salmon, brace of poached hens' eggs, hollandaise
G, E, D, F, S / CE, MU / 542 kcal GF, V 13.45

Smoked Back Bacon or Sausage Sandwich
White or malted brown bloomer
G, D / S, E / Bacon 600 kcal, Sausage 618 kcal GFO 7.95

Spinach, Mushroom & Tomato
Toasted Muffin, chilli jam, sautéed spinach, brace of poached hens' eggs
G, E / S, D, CE, MU / 172 kcal V, VEO, GFO 9.95

SIDES

Caramelised Onion & Potato Gratin
Fountains Gold Cheddar
D, CE / 777 kcal GF 5.45

Buttered Seasonal Greens
D / 168 kcal VEO, GF 4.95

House Salad
Mustard dressing
MU, SD / L, CE / 146 kcal VEO, GF 4.95

Salt & Pepper Onion Rings
97 kcal GF, VEO 4.95

Chunky Chips
374 kcal VE, GF 5.25
Millionaire Upgrade... Add Italian Cheese & Truffle Oil
E, D / 153 kcal 2.00

Skin-On Fries
413 kcal VE, GF 5.25
Millionaire Upgrade... Add Italian Cheese & Truffle Oil
E, D / 153 kcal 2.00

Invisible Chips
0% Fat, 100% Hospitality 2.00

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