

# CROWN


## - STARTERS -

- Deep Fried Brie Wedges** 5  
Served with a cranberry sauce dip (V)
- Breaded Mushrooms** 5  
Served with garlic mayo or BBQ dip (V)
- Handcut Potato Wedges** 5 1/2  
Topped with bacon, cheese, sour cream & chives (GF)
- Soup of the Day** 4  
Served with fresh baked baguette & butter
- Hot & Crispy Chicken Bites** 5 1/2  
Served with blue cheese dip
- Prawn Cocktail** 5 1/2  
Served with fresh salad & Marie Rose sauce (GF)

## - SHARERS -

- Nachos**  
Served with sour cream, chives & either:  
Hot & spicy chicken 6 1/2  
Beef chilli 7  
or Fresh salsa 6
- Baked Camembert** 7  
Served with Mediterranean bread
- Sharing Platter** 13  
Hot & spicy chicken bites, BBQ ribs, breaded mushrooms, brie wedges, corn on the cob, onion rings & garlic bread.  
Served with blue cheese & sweet chilli dips

## - MAINS -

- Bangers & Mash** 8 1/2  
Served with peas & onion gravy
- Hunter's Chicken** 9  
Served with homemade chips & peas (GF)
- Chilli Con Carne** 9  
Served with rice, nachos, sour cream & chives
- Beer Battered Fish & Homemade Chips** 9 1/2  
Fish in a crisp Joule's Pure Blonde batter served with homemade chips & mushy peas
- Black Country Faggots** 8 1/2  
Served with mash, mushy peas & gravy
- Beef Lasagne** 8 1/2  
Served with fresh salad & garlic bread
- Farmhouse Brunch** 8 1/2  
Sausage, bacon, black pudding, egg, mushrooms, grilled tomato, beans, homemade chips, bread & butter
- Salmon Fillet** 12 1/2  
Served with garlic potatoes, vegetables & lemon & dill butter (GF)
- Beef & Slumbering Monk Pie** 10  
Served with mash, vegetables & gravy 
- Butternut Squash, Leek & Potato Pie** 9  
Served with mash, vegetables & gravy (V)
- Vegan Spicy Bean Pie** 9  
Served with new potatoes, vegetables & gravy (V)

# - SANDWICHES -

Served with homemade chips on either white, farmhouse bread or wraps

- Chicken & bacon 6 1/2
- Cheese & onion (V) 5 1/2
- Grilled halloumi & mushroom (V) 6
- Cranberry, bacon & brie 6 1/2
- Steak & stilton 7 1/2
- Beer battered fish goujons 7
- Sausage & egg 6 1/2
- Tuna melt 6

# - JACKETS -

Served with fresh salad (GF)

- Cheese (V) 5 1/2
- Homemade coleslaw (V) 5 1/2
- Prawn Marie Rose 6
- Tuna mayo 5 1/2
- Chilli 6
- Beans (V) 5 1/2
- add an extra topping 1*

## - SUNDAY ROAST -

Served every Sunday 12  
until gone

Served with roast & new potatoes, seasonal  
veg & gravy

- Turkey, pigs in blankets & stuffing 9
- Beef & Yorkshire pudding 11
- Slow roasted lamb shank 12
- Homemade nut roast, stuffing & Yorkshire  
pudding (V) 9

*add any starter or dessert 2 1/2*

*half the portion for half the price*

# - PUDDING -

- Trio of ice cream 4 1/2
- Cheesecake of the day 4
- Fruit crumble & custard 4
- Sticky toffee pud & custard (V GF) 4 1/2
- Chocolate fudge cake & ice cream 4 1/2
- Chocolate brownie & ice cream 4 1/2
- Belgian waffle & ice cream 4 1/2
- Cheeseboard 5

# - SIDES & TREATS -

- Garlic bread 2 1/2
- Cheesy garlic bread 3
- Onion rings 3
- Chips 3
- Cheesy chips 3 1/2
- Pan fried mushrooms 3
- Corn on the cob 2 1/2



**Joule's Pale Ale**  
Clean, crisp & perfectly balanced  
describes our flagship bitter 4.1% Abv.



**Joule's Pure Blonde**  
Light, refreshing & subtle,  
a perfectly balanced blonde ale 3.8% Abv.



**Joule's Slumbering Monk**  
Rich, copper ale with a real depth of  
flavour, created using a careful  
blend of English ingredients 4.5% Abv.



**Joule's Green Monkey**  
Our English craft lager Green Monkey is  
unpasteurised which allows the beer to  
keep a cracking flavour 4.3% Abv.

**IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE MAKE YOUR SERVER AWARE**