

Tapas - All Tapas £2.95 each

Warm Potato and Chorizo Salad with Fresh Rocket

Sundried Tomato and Chilli Risotto **Parmesan Crusted Croquettes** with a Pesto Dipping Sauce (v)

Seasoned Crispy Calamari with Fresh Lemon and a Caper Mayonnaise

Marinated Halkadiki Olives a choice of chilli & Garlic, Lemon & Garlic and Sundried Tomato & Basil

Tomato, Mozzarella and Fresh Basil with Cracked Black Pepper and a Balsamic Glaze (v)

Mini Hand Stretched Garlic Bread (v)

Chicken Liver Parfait En Croute

Cantaloupe Melon and Serrano Ham

Homemade Hummus with stone baked pita bread with tzatziki

Oriental Inspired Crispy Duck Parcel with sweet chilli dip

Pan Fried Gnocchi with a choice of fillings with choice of pesto or tomato & Mozzarella

Boards - Perfect for sharing,

Crown Spa Platter - £15.95

Serrano ham, salami, chorizo, marinated olives, artichokes, pickled sweet chilli's, freshly fried crispy seafood tiger prawns, squid, smoked salmon & North Atlantic prawns served with assorted dips and crisp breads

Nachos (v) - £8.95

Tortilla chips topped with salsa and cheese, served with sour cream and guacamole

Add Chilli beef to your nachos £3.00

Salads - Fresh, no matter the season! All salads can be served as a starter or a main course

Starter: £5.95

Main: £11.50

Blue Cheese, Pear & Walnut Salad (v)

Yorkshire Blue cheese with roasted walnuts, pear and a port & balsamic dressing

Citrus Salmon

Freshly seared salmon with a citrus salad, served with new potatoes

Crispy Duck Leg

Spring onion and cucumber salad with toasted sesame seeds, crispy rice noodles & hoi sin dressing

Blackened Cajun Beef

Mixed bean salad, roasted peppers & tomato with an avocado and lime dressing with flour tortilla crisps

Tuna Nicoise

Tuna steak with green beans, new potatoes, cherry tomatoes, onions, peppers & olives with a soft boiled egg

Frittura Mista Di Pesce

A selection of seafood lightly dusted in seasoned flour and fried, served with a caper mayonnaise and a citrus salad

Chicken Cous Cous

Chicken breast with a spiced cous cous and chick pea salad, finished with fresh mint

Starters

Soup of the Day - £4.95

Served with fresh bread

Steamed Full Shell Mussels - £6.95

Steamed mussels finished with cream and concasse of vine ripened tomato and herbs with fresh bread slices

Tricolore (v) - £5.95

Fresh Mozzarella, juicy ripe beef tomatoes and avocado drizzled with pesto and balsamic glaze

Chilli Salted Squid - £5.95

With a crisp green salad and a lime mayonnaise

Serrano Ham, Peach & Mozzarella Salad - £6.95

Balsamic raspberry dressing

North Atlantic & Tiger Prawns Cocktail - £6.95

With a min wholemeal loaf

Garlic Bread Al Nonno (v) - £4.95

Topped with dolce latte, chilli and tomato sauce

Wild Pigeon Salad - £7.95

Sautéed potato, asparagus & spring onion salad with a red wine reduction

Chicken and Bacon Roulade - £6.95

Filled with a wild mushroom, pistachio, tarragon mousse with a rocket salad and tomato dressing

Salmon Terrine - £6.95

Fresh and smoked salmon with pickled cucumber and a caper salsa

Pan Fried Mackerel Fillet - £6.95

Pea shoot, watercress, rocket & shredded pickled beetroot finished with salsa Verdi dressing

Melon Platter (v) - £5.95

A platter of seasonal melon with a sweet wine and fresh berry jelly

Sides

Chips	£2.95
Hand Cut Chips	£2.95
Sweet Potato Fries	£2.95
Tomato, Red Onion and Basil Salad	£2.50
Minted New Potatoes	£2.95
Homemade Onion Rings	£2.50
Cucumber, Mint and Red Onion Salad	£2.50
Creamed Mashed Potatoes	£2.95
House Salad Bowl	£2.95
Caesar Salad Bowl	£2.95
Buttered Green Panache of Vegetables	£2.95

Main Course

Sea Bass Fillets - £17.95

Sea Bass fillets served with a crab, lime & chilli linguini finished with soft green herbs

Salmon Fillet - £17.95

Charred Farmed Salmon with citrus braised chicory.

Beer Battered Hake Fillet - £16.95

Lightly battered North Atlantic Hake fillet served with hand cut chips, pea puree and & warm tartare butter sauce

Grilled Cod Loin - £17.95

With crushed peas, minted pea tortellini and crisp pancetta with citrus infused oil

Monkfish Tail - £17.95

Served in a rich shellfish infused bouillabaise broth

Meat

Duck Breast - £17.95

Pan roasted duck breast with sautéed pancetta, garlic & savoy cabbage with a balsamic cherry sauce

Stepney Hill Farm Pork Loin - £16.95

Maple cured pork loin, with a pulled pork & sour apple croquette with a bitter onion jus

Calves Liver - £15.95

Pan fried Calves liver served with red onion Lyonnais style potatoes with a rich red wine jus

Lamb Rump - £17.95

With a seasonal vegetable broth with pearl barley

Chicken Breast - £16.95

Chargrilled with spiced potato and spinach with a coconut, lime & chilli cream sauce finished with coriander

British Beef Rump - £16.95

With a smoked garlic mashed potatoes an roasted wild mushroom stroganoff sauce

Venison Loin - £16.95

Thyme and shallot potato rosti with a red wine & raspberry jus

Grill

All our meat grills are served with grilled vine cherry tomatoes and a flat mushroom accompanied by your choice of house salad or vegetables and hand cut chips or chips.

8oz* Sirloin Steak - £19.95

8oz* Rump Steak - £18.95

Chicken Breast - £16.95

Salmon Steak - £16.95

Tuna Loin Steak - £16.95

8oz* Gammon Steak with a fried free range egg - £14.95

With a choice of: £1.50

* Wild Mushroom Sauce

* Dolce Latte Sauce

*Garlic and Parsley Cream Sauce

* Shaved Parmesan & Truffle Oil

* Peppercorn Cream

Pasta and Risotto

There are some things that should just never be re-imagined! These dishes are simple but full of flavour.
Starter: £6.25 Main £9.50

Penne Pesto Studded with Wild Mushrooms (v)

Basil, pine nuts, Grana Padano, garlic, olive oil and cracked black pepper. Finished with lemon and feta cheese

Tuscan Tagliatelle (v)

Black olive, sundried tomato and garlic, pan-fried with ribbons of pasta and wilted greens

Starter: £6.25 Main: £11.50

Tagliatelle Carbonara

Silky and creamy sauce that was originally the dish of Italian coal miners! Pancetta, onion, garlic, parmesan & peas.

Tagliatelle Bolognese

A simple ragu with origins from Bologna. Herbed tomato sauce, ground beef, onion, garlic & parmesan.

Salmon Tagliatelle

Fresh Salmon, Tiger Prawns poached in a creamy tomato sauce finished with Smoked Salmon

Penne Chicken

Chicken, chorizo, red onion, roasted peppers and olives bound in a tomato and chilli sauce

Duck Linguini

Confit aromatic duck with sweet peppers, spring onions and a sweet chilli sauce

Risotto

The origins of risotto are not known, all we know is that we love this simple rustic Arborio rice dish!
We have three varieties to choose from:

Chicken, Lemon & Thyme - £11.50

Free range chicken breast, marinated in lemon, shallots, thyme, garlic, parmesan and lemon zest.

Wild Mushroom (v) - £10.95

With seasonal greens, spinach, rocket and watercress. Add chicken £2.50

Crab and Tiger Prawn - £11.95

With fresh herbs, concasse tomatoes and topped with crispy bread and shellfish oil

Pizzas

All our pizzas are handmade, fresh and traditionally stone baked: Approximately 12"

Quattro Formaggi (v) - £9.50

Tomato sauce, mozzarella, cheddar, parmesan and feta cheese

Pepperoni - £10.50

Tomato sauce, mozzarella, cheddar, parmesan, olives, anchovies, pepperoni finished with chilli oil

Prosciutto Funghi - £11.50

Tomato sauce, chestnut mushroom, Serrano ham, mozzarella, cheddar and rocket

Hot Shot - £11.50

Tomato sauce, mozzarella, cheddar, parmesan, ground spiced beef, pepperoni, chorizo and chilli oil

Tuscan (v) - £10.50

Tomato sauce, mozzarella, cheddar, Artichoke, roast pepper, sundried tomato, goats cheese & rocket

Mare - £11.50

Tomato sauce, mozzarella, cheddar, parmesan, tuna loin, red onion and beef tomato

Greca (v) - £10.50

Tomato sauce, mozzarella, cheddar, tomatoes, spinach, feta cheese and fresh chilli

Crown Calzone

Meat Feast - £11.95

Oceania (Seafood) - £12.95

Vegetarian - £10.95

WRAPizza - £6.95

Why not try a lighter option to our pizzas. Any of the above pizza toppings cooked on a 12" flour tortilla.

Served with a side salad.

Speciality Sandwiches and Wraps

All Served with salad and a chips or sweet potato fries garnish

Crown Club - £7.95

Chicken breast & ham with lettuce, cucumber & tomato and topped with a fried egg

BLT - £7.25

Grilled bacon with sliced tomatoes & crisp fresh lettuce

Minute Steak Ciabatta - £9.95

Grilled minute steak, Dijon mustard mayonnaise and rocket leaves

Philly Baguette - £9.95

Pan fried strips of beef mixed with peppers, red onion and a blend of cheeses in a baguette

Goat's Cheese and Tomato Focaccia (v) - £7.25

Fresh and sundried tomatoes bound in a sweet tomato chutney topped with goats cheese

Southern Fried Chicken Ciabatta - £9.95

Southern fried chicken breast served with mixed lettuce leaves, tomato chutney and mayonnaise

Chicken Caesar Wrap - £7.50

Chicken breast with bacon, seasonal lettuce leaves, anchovies and finished with a classic Caesar dressing

Cajun Chicken or Beef and Pepper Wrap - £7.50

Seasoned chicken or beef, peppers, onions with a sour cream a side of guacamole

Tomato, Feta and Basil Wrap (v) - £7.50

Tomatoes, feta cheese and basil tossed together and served in a wrap

Burgers

All of our burgers are freshly handmade and 100% British beef, served with salad leaves and sliced tomato in a gourmet bun with chips and salad garnish. Double up for only £2.50

Beef Burger - £9.95

Simple 100% British beef burger

Crown Burger - £9.95

Bacon and Cheese

Black n Blue Burger - £9.95

Cajun spiced burger topped with Yorkshire blue cheese

Saucy Burger - £9.95

Choice of one sauce from the grilled section of the menu

Paninis

Freshly grilled Panini bread filled with a choice of fresh fillings. Served with a salad garnish and chips or sweet potato fries

Tomato, Mozzarella & Basil (v) - £7.75

Tuna & Cheese Melt - £7.75

Chicken & Bacon Bound in Mayonnaise - £7.75

Bacon & Brie - £7.75

Ham & Cheddar - £7.75

Chorizo, Pepperoni, Red Onion & Cheese - £7.75

2 Course Menu £24.00 3 Course Menu £29.00
With a 175ml Glass of Italian Red, White or Rose wine

Starters

Melon & Serrano Ham

Cantaloupe melon, Serrano ham & fresh raspberries and a balsamic glaze

Tiger Prawns

Pan fried with sweet chilli sauce finished with North Atlantic Prawns and crispy rice noodles

Soup of the Day

Served with a mini loaf

Chicken and Bacon Roulade

Filled with a wild mushroom, pistachio, tarragon mousse with a rocket salad and tomato dressing

Hand Stretched Stone Baked Garlic Bread (v)

Topped with garlic butter and a choice of: Tomato sauce or Red onion and mozzarella

Main Courses

Beer Battered Hake Fillet

Lightly battered North Atlantic Hake fillet served with hand cut chips, pea puree and & warm tartare butter sauce

Seared Salmon

With a seasonal green risotto, leeks, spinach, rocket & peas topped with crispy leeks

Maple Cured Pork Loin Steak

With smoked garlic mashed potatoes, wild mushroom stroganoff sauce and crackling strips

Chargrilled Rump Steak

With handcut chips and a dressed caprese rocket salad

Greca Pizza (V)

Tomato sauce, mozzarella, cheddar, tomatoes, spinach, feta cheese and fresh chilli

Desserts

Chocolate Roulade

With Amaretto cream & biscuit crunch

Baked Lemon Cheesecake

With lemon curd and candied zest

Rose and Raspberry Crème Brulee

With sugared petals and tuiles

Gelato

Choose three scoops from today's selection of ice creams

This is a special offer menu and cannot be used in conjunction with any other offers or discount vouchers

Desserts

All Our Desserts are Homemade

White Chocolate Fondant - £5.95

With a sharp raspberry compote

Trio of Mini Desserts - £5.95

Passion fruit delice, orange panacotta and a strawberry tart

Strawberry & Orange Posset - £5.95

With homemade shortbread finger

Chocolate Roulade - £5.95

With Amaretto cream & biscuit crunch

Baked Lemon Cheesecake - £5.95

With lemon curd and candied zest

Rose and Raspberry Crème Brulee - £5.95

With sugared petals and tuiles

Coconut Doughnut - £5.95

With lime ice cream and Malibu syrup

Selection of Dairy Dale Ice Creams - £4.95

with a Crisp Wafer

A Selection of Cheeses

A selection of three £5.95

A selection of five £7.95

All served with a selection of crackers, homemade chutney and fresh fruit with celery.

Harrogate Blue Cheese

Harrogate blue cheese is an award winning soft and creamy delicate blue cheese. The cheese is golden and delicate made from the milk of Yorkshires classiest cows. Medium strength with a hint of pepper.

Cornish Yarg

Cornish Yarg is a nettle wrapped cheese made from pasteurised cows milk. It is a young fresh and lemony cheese, creamy under its natural rind and slightly crumbly in the core.

Ribblesdale Blue

This is a full flavoured tangy goats cheese hand made in North Yorkshire. Made by hand with unpasteurised milk and vegetarian rennet. This cheese has a distinctly sharp bite to it.

Swaledale Sheeps Cheese

This is a mild and smooth cheese with a slight tang that compliments its soft moist texture. Its hand pressed and made in the Yorkshire Dales

Pontgar White Brie

This is a Welsh smooth and creamy Brie made with cows milk. It's mild with a slight mushroom flavour developing, will get stronger with age.