

W elcome to our restaurant

Taste [teist] verb

To have a particular flavour or other quality that is noticed through the act of tasting.

Head Chef Victoria Scott and her team ensure that they source and use fresh ingredients for all of their dishes and change menus regularly to make best use of seasonal ingredients.

We are proud to use the services of a local butcher, Stepney Hill Farm, who sources most of our meats from North Yorkshire farms.

Should you have any special dietary requirements we will endeavour to provide individually tailored dishes to suit your needs.

Some dishes may contain traces of nuts. Please Inform a member of staff of any allergies you may have.

Allergen Information

Menu descriptions may not list every individual ingredient. Guests concerned about the presence of allergens in our food are welcome to ask a team member for assistance when choosing their meal.

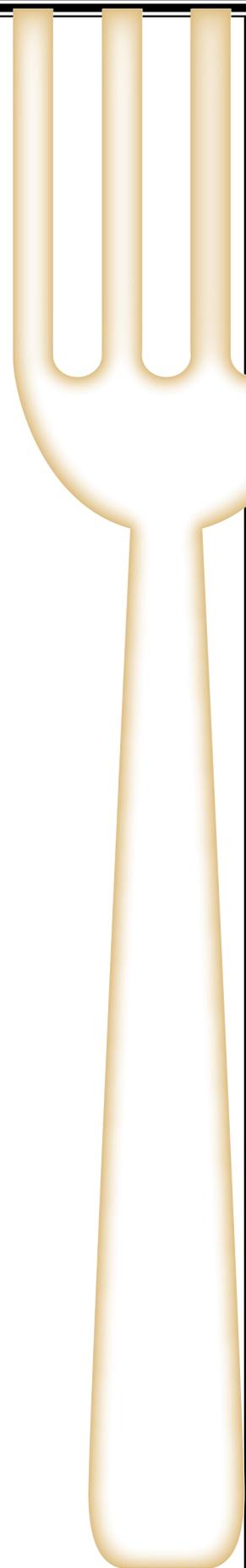
As you browse through the menu why not try something from our breads and titbits

Enjoy you meal with us

Breads and Titbits

Italians love and care about breads and so do we!

Homemade Bread Selection (v)	£2.95 for one
Sundried tomato bread, focaccia and garlic bread with pesto and olive tapenades.	£3.95 for two
Hand Stretched Stone Baked Pizza Breads (v)	£4.25
With garlic butter and a choice of additional toppings :-	
*Tomato Sauce	* Fresh Tomato, Red Onion & Basil
*Grated Mozzarella & Cheddar	*Nonno - Blue Cheese, Chilli & Tomato sauce
Tomato, Garlic & Basil Bruschetta (v)	£3.95
Our Classic. With cherry, sun-blushed, sun-dried tomatoes, garlic and basil.	
Homemade Marinated Olives (v)	£1.95
Homemade Marinated Olives (v) With feta cheese	£2.95
Homemade Marinated Olives (v) With Sundried Tomatoes	£2.95
Hot Mixed Nuts (v) A selection of warmed nuts	£1.95



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 Whitebait with Fresh tartare dipping sauce

Crown Spa Marinated Olives with feta cheese or sundried tomatoes (v)

Serrano Ham, Mozzarella and Black Olive

Crispy Five Spiced Chicken with Hoisin dip

Homemade Hummus with stone baked pita bread with tzatziki

Oriental Inspired Crispy Duck Parcel with sweet chilli dip

Parmesan Basket with sundried tomatoes, rocket and Basil pearls

To Share

Tapas Platter

£9.95

A selection of four tapas dishes, pick from the above Tapas menu

Nachos (v)

£8.95

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

Add Chilli Beef or Pulled Pork 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

Charred Halloumi and Asparagus Salad (v)

Roasted red peppers and a caper dressing

Tuna Nicoise

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

Griddled Chicken Breast & Crispy Bacon

Served with baby gem lettuce and a traditional Caesar dressing with anchovies & parmesan cheese

Citrus Salmon Salad

Freshly seared salmon fillet with a citrus salad and served with new potatoes



Starters

Soup of the Day Served with fresh homemade bread	£4.95
Pan Fried Mackerel Fennel and beetroot with pickled cucumber noodles	£6.95
Trio of Fish Home Smoked Haddock fishcake, Dill & lemon Gravlax with citrus pearls & Crab spring rolls with a oriental sauce	£6.95
Crispy Confit Belly Pork Pieces of belly pork with blackened apple puree with a sour apple salad	£6.95
Pan Fried Pigeon Breast Potato and raspberry pea shoot salad finished with a port and balsamic dressing	£5.95
Melon Platter (V) Fans of honeydew, balls of cantaloupe with watermelon sorbet and spearmint pearls	£5.95
Baked Camembert (V) Cider apple chutney and charred ciabatta bread	£6.95

Sides

Chips	£2.95
Chunky Chips	£2.95
Sweet Potato Lattice Fries	£2.95
Tomato, Red Onion and Basil Salad	£2.50
Buttered New Potatoes	£2.95
Homemade Onion Rings	£2.50
Creamed Mashed Potatoes	£2.95
House Salad Bowl	£2.95
Buttered Panache of Vegetables	£2.95



Main Course

Fish

Cod Fillet	£17.95
Chorizo crust with lemon and parsley creamed potatoes and clam white wine chowder	
Seabass Fillet	£18.95
Salsa Verde with sautéed red pepper and chilli tiger prawns	
Beer Battered Hake	£16.95
North Atlantic Hake fillet served with thick cut chips, pea puree and & warm tartare butter sauce	
Salmon Steak	£17.95
Peppered sautéed potatoes with asparagus and crayfish cream sauce	

Meat

Gressingham Duck Breast	£17.95
Pan fried with oriental vegetables and rice noodles with a Thai coconut marinade	
Stepney Hill Farm Pork Loin Chop	£16.95
Marinated in a maple syrup and paprika, served with a wild mushroom stroganoff sauce and caramelized onion potato croquette	
Pan Roasted Lamb Rump	£17.95
With asparagus sautéed potatoes and a pea shoot salad with a rich redcurrant jus	
Chicken Breast	£16.95
Stuffed with sundried tomatoes, garlic and chopped greens on a smoked bacon rosti with a tomato and pepper sauce	
Sautéed Calves Liver	£17.95
Black pudding puree, caramelized onion and potato hash with rich brandy jus and crispy bacon shards	

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 thick 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**

***Tomato & Roasted Red Pepper**

***Garlic and Parsley Cream Sauce**

***Blue Cheese Sauce**

***Peppercorn Cream**



Pasta

There are some things that should just never be re-imagined! These dishes are simple but full of flavour. Real classics

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! ham, 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

Penne Chicken

Chicken, red onion, roasted peppers and olives bound in a tomato and 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 chose from:

Chicken & Wild Mushroom

£11.50

Free range herb marinated chicken breast, with a selection of wild mushrooms finished with chopped seasoned greens

Sweet Potato & Butternut Squash (v)

£10.95

Wilted greens & toasted pine nuts

add chicken £2.50

Locally Smoked Haddock & Spinach

£11.95

Topped with a free range poached egg

Pizzas

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

Quattro Formaggi (v) : Tomato sauce, mozzarella, cheddar, parmesan and feta cheese

£9.50

Pepperoni: Tomato sauce, mozzarella, cheddar, parmesan, pepperoni finished with Rocket

£10.50

Prosciutto Funghi: Tomato sauce, mushroom, Serrano ham, mozzarella,

£11.50

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

£11.50

Smoked Salmon: Tomato sauce, mozzarella, cheddar, spring onions, smoked salmon and pea shoots

£11.50

Marinara: Tomato sauce, mozzarella, cheddar, North Atlantic prawns and capers

£11.50

Greca (v): Tomato sauce, mozzarella, cheddar, tomatoes, spinach, feta cheese and fresh chilli

£10.50

Pollo: Tomato sauce, mozzarella, cheddar, charred chicken and crispy Serrano ham

£11.50

Roasted Red Pepper (v): Tomato sauce, mozzarella, cheddar, roasted red peppers, chilli pepper pearls and red onion

£10.50

Speciality Sandwiches and Wraps

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

Crown Club	£8.50
Chicken breast & ham with lettuce, cucumber & tomato and topped with a fried egg	
BLT	£7.95
Grilled bacon with sliced tomatoes & crisp fresh lettuce	
Minute Steak Ciabatta	£9.95
Grilled minute steak, red onion marmalade with blue cheese	
Philly Baguette	£9.95
Pan fried strips of beef mixed with peppers, red onion and a blend of cheeses in a baguette	
Chargrilled Halloumi Ciabatta (v)	£7.95
Spied avocado with rocket	
Chicken Ciabatta	£9.95
Cajun Chicken breast served with mixed lettuce leaves, salsa and sour cream	
Chicken Caesar Wrap	£7.95
Chicken breast with bacon, seasonal lettuce leaves, anchovies and finished with a classic Caesar dressing	
Sweet Chilli Chicken or Beef and Pepper Wrap	£7.95
Seasoned chicken or beef, peppers, onions cooked in a Thai sweet chilli sauce	
Tomato, Feta and Basil Wrap (v)	£7.95
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

Beef Burger	£8.95
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	
Porker Burger	£9.95
Beef burger topped with Pulled Pork & BBQ sauce	
Double up your burger for only £2.50	

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)	£7.95
Tuna & Cheese Melt	£7.95
Chicken & Bacon Bound in Mayonnaise	£7.95
Bacon & Brie	£7.95
Ham & Cheddar	£7.95
Chorizo, Pepperoni, Red Onion & Cheese	£7.95



Taste Set Menu

2 Course Menu £22 3 Course Menu £26

Starters

Smoked Haddock and Mozzarella Fishcake

On a bed of Creamed leeks

Soup of the Day

Served with fresh bread

Greek Basket (V)

Filo basket filled with a Greek style salad of cherry tomatoes, olives and feta cheese with a tzatziki sauce

Chicken and Wild Mushroom Terrine

Plump sultanas and a tarragon dressing

Main Courses

Beer Battered Hake

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

Confit Belly Pork

Whole grain mustard hash, blackened apple puree with a rich jus and dehydrated apple

Chicken Breast

Mushroom, garlic, honey jus and parsley mashed potatoes with parsnip crisps

Tortellini (V)

Mint and pea tortellini bound in a cream sauce with fresh peas finished with parmesan and pea shoots

Desserts

Trio of Yorvale Ice Creams

Served with a crisp wafer

Key Lime Pie

Lime filling with a digestive base

Coffee Pavlova

Cappuccino cream and chocolate anglaise

Chocolate & Banana Enriched Bread n Butter Pudding

Served with custard

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

upscale food - unpretentious - everything else



**Crown Spa
Taste!**

Desserts

All Our Desserts are Homemade

Rhubarb and Custard Cheesecake £5.95

Custard cheesecake topped with sweet rhubarb

Chocolate and Orange Torte £5.95

With orange gel

Carrot Cake £5.95

Chocolate soil and sweet cream cheese and candied carrot pieces

Pistachio Brulee £5.95

Raspberry Shortbread biscuits

Chocolate Chip Cookie Sundae £5.95

Chocolate ice cream with homemade chocolate chip cookie, mini marshmallows finished with chocolate sauce

Eton Mess Sundae £5.95

Strawberry ice cream with mini meringues, fresh raspberries and whipped Cream finished with a strawberry and raspberry sauce

Yorvale Ice Cream

2 Scoops

£3.50

3 Scoops

£5.00

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.

Blue 16

An eye catching russet colour, Blue 16 is full of character. The creamy, velvety texture of the cheese leads you to sweet caramel notes and a nutty, savoury flavour.

Mrs Bells Blue

Mrs Bells Blue is made in Thirsk, Yorkshire, using 100% fresh, local ewe's milk. The cheese is made from a vary continental recipe, which requires the cheese to be handmade, curdled with vegetarian rennet, then salted and matured for between ten and twelve weeks.

Fountains Gold

Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture. Handcrafted in the heart of the Yorkshire Dales using milk from local farms.

Yorkshire Brie

New from the Wensleydale Creamery Yorkshire, This brie is handcrafted with Yorkshire milk

Lincolnshire Poacher Vintage

Hard unpasteurised cow cheese made by Richard Tagg. This cheese is matured between 14-24 months

