

Sample Sunday Menu

From traditional Sunday roasts to pub favourites, there's something for everyone.

Sunday 2 or 3 course offer. Only available with Sunday roasts.

1 Course £18.50 ~ 2 Course £23.50 ~ 3 Course £28.00

While you wait

Homemade Garlic & Rosemary Focaccia vg
served with extra virgin olive oil & balsamic vinegar
£6.50

Marinated Olives vg, gf
£5.00

Starters

Soup of the Day gfo
with toasted sourdough & butter
£7.25

Roasted Squash Hummus vg, gfo
with toasted pumpkin seeds served with pitta chips
£6.50

Spanish Pakora vg, gf
with raita & Bengal style mango chutney
£7.00

Cajun Chicken Wings gf
topped with our homemade maple, Bourbon & mustard sauce
£7.25

Moroccan Chicken Kebab gfo
*tender marinated chicken thigh, served on a flatbread with
Levantine pickles*
£7.50

Pimp Your Roast

Seasonal Vegetables Sharer vg, g
£4.25

Cauliflower Cheese Sharer v
£5.50

Additional Yorkshire Pudding v
£2.00

Roast Potatoes gf, v, g
£4.00

Maple Roasted Autumn Vegetables
Sharer vg, gf
£6.00

Award Winning Pies

*All served with minted mushy peas, hand
cut chips & 'proper' gravy*

Crown & Anchor Classic Steak & Ale
£17.00

A selection to choose from on the day vg, g
£16.00

Crown Roasts

All served with roast potatoes, creamy mash, seasonal vegetables, Yorkshire pudding & 'proper' gravy gfo £18.50

Roast Sirloin of Beef

Roast Pork

Vegetarian Roast vg, g

Whole Honey & Mustard Glazed Ham Hock +£5 supplement

Pie Roast vg, g

Choose from any of our pies & turn them into roasts

Please inform your server of any *allergies* or *dietary requirements*

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Mains

12oz Horseshoe Gammon gf
*with a fried free-range egg, pineapple wedge, garden peas
& triple cooked chips*
£18.00

Today's Market Fish gfo
*freshly caught fish sourced from the coastal waters of
British Isles*
Prices may vary

Today's Homemade Sausage gfo
*with mash potato, seasonal greens, 'proper' gravy &
crispy onions*
£16.25

Beef Bourguignon gf
*Chuck roll of British beef slowly braised in red wine with
bacon lardons, ceps & baby onions served with pomme
purée*
£19.00

Butternut Squash Caponata vg
with Rigatoni, Swiss chard & garlic confit ciabatta
£16.50

Burgers

*All served with fries on a brioche bun, with rocket,
beef tomato, gherkin & our homemade burger relish*
Upgrade to our triple-cooked chips £1.00

6oz British Beef Burger gfo
with smoked crispy belly bacon & Monterey jack cheese
£16.00

Cajun Buttermilk Chicken Burger gfo
*topped with our maple, bourbon & mustard sauce &
Monterey jack cheese*
£17.00

Vegan Moving Mountain Burger vg
Add Monterey Jack cheese £1.00
£15.00

Homemade Desserts

All £7.50

All our desserts are made from scratch, right here in house.

*Choose from a selection of our homemade
desserts on the day.*

Please inform your server of any *allergies* or *dietary requirements*