




Starters and Nibbles

Marinated Olives in Garlic gf v lemon & rosemary with sun blush tomatoes	£3.95	Bury Black Pudding Stack crisp pancetta, grilled flat cap mushroom and a poached egg	£5.95
Homebaked Bread v with olive oil and balsamic vinegar	£2.50	Scottish Mussels in a Classic Marinère Sauce gfo served with homebaked bread.	£5.95
Freshly Baked Garlic Pizza Bread v topped with either mozzarella cheese or tomato & basil	£3.50	Seared Scallops with Bury black pudding and a buttered pea mash	£8.95
Chef's Own Soup of the Day gfo served with fresh bread	£4.50	Smoked Salmon garlic crostini, avocado chutney and scrambled egg	£7.95
King Prawns Fried in Garlic and Parsley Butter gfo with tomato and rocket, served with homebaked bread	£5.95	Baked Camembert (Good to Share) with toasted garlic ciabatta and redcurrant jam	£10.50
Sautéed Wild Mushrooms on Toasted Ciabatta v topped with tarragon, shallots and rocket	£4.95	Bubble and Squeak topped with a poached egg & pancetta gf	£5.95
Chicken Liver Parfait gfo with Crown chutney and garlic crostini	£5.50		

Create Your Own Crown Slates

Perfect to share as a starter or as a main course for one...
All served with homebaked bread

	2 Garden & 2 Land £10	2 Garden & 2 Sea £12	2 Garden, 2 Land & 2 Sea £18
 Land salami, serrano ham, bresaola, chicken liver parfait, pulled ham hock			£3.00 each
 Sea king prawns, moules marinère, Scottish smoked salmon, scallops			£4.00 each
 Garden v avocado chutney & crostini, rocket & grana, marinated olives, sun blush tomatoes			£2.00 each

Mains

◆◆ Crown Pies ◆◆

Hand cooked and hand crimped using
all butter shortcrust pastry

Cheshire Steak & Ale Roast onion puree, carrots roasted with cinnamon & star anise and redcurrant jelly	£12.95
Chicken & Mushroom, English Mustard & Tarragon caramelised onions, garlic, white wine and breadcrumbs	£12.50
Classic Cheese & Onion v Dewlay's Tasty Lancashire cheese, caramelised white onion, nutmeg and Japanese panko breadcrumbs	£11.75

All of our pies are served with red cabbage and your choice of hand cut chips, sweet potato fries, crispy french fries, seasonal vegetables or mashed potato

◆◆ Crown Burgers ◆◆

Our burgers are chargrilled & served on a toasted brioche bun with a sundried tomato ketchup, an onion ring, lettuce and your choice of hand cut chips, sweet potato fries or crispy french fries

Our Favourites

Chili Con Carne & Melted Cheese Steak Burger	£14.50
Serrano Ham & Avocado Chutney Chicken Burger	£12.50
Brie & Cranberry Steak Burger	£12.95

Create your own masterpiece...

Steak Burger gfo	£10.95
Chicken Breast gfo	£10.50

Burger Toppings

Create the perfect burger by adding any of the following for £1.00 per item;

**cheddar cheese - brie - nantwich blue - crispy bacon
caramelized red onion jam - flat cap mushroom - fried egg
jalapenos - avocado chutney - crisp serrano ham**

Veggie Stack gfo v	£9.95
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Flat cap mushroom, brie and caramelised onion stack

◆◆ From The Grill ◆◆

All our steaks are cooked to order. Please inform your server when ordering how you would like it cooked.

8oz Fillet gfo	£23.95
8oz Sirloin gfo	£18.95
10oz Ribeye gfo	£20.95

Our steaks are an exceptional range of British 28 day matured Fresh Beef, the majority of which have been reared on the lush grass pastures of Shropshire in summer and a high percentage of grass silage in winter

Add a Sauce for £2.00

Peppercorn - Nantwich Blue - Garlic Butter - Red Wine Jus

Add a Dry Rub for £1.00

Ground spices are pressed on to the meat before cooking
Piri Piri - Lime & Chilli - Rosemary & Sea Salt

Surf & Turf - Chose your steak from above

add Scallops gfo	£7.95 extra
add King Prawn skewers gfo	£5.50 extra

Rack of Welsh Valley Lamb gfo	£17.95
Marinated Pork Blade gfo	£11.95
Trio of Pork gfo belly pork, ribs, pork blade	£18.95
French Trimmed Breast of Chicken gfo	£13.95
The Crown Grill gfo sirloin steak, Cumberland sausage, Welsh lamb cutlet, Bury black pudding, gammon and fried egg	£22.95
Baby Back Ribs gfo full rack of ribs with BBQ sauce	£18.95

All of the above grill items are sourced from the best local suppliers, cooked to order and served with home dried tomatoes, a sautéed flat cap mushroom, sundried tomato ketchup and your choice of hand cut chips, sweet potato fries or crispy french fries

Gammon Steak gfo with a pair of fried eggs, hand cut chips and your choice of garden peas or pineapple	£10.95
Tuna Steak With buttered new potatoes and fine green beans in garlic and parsley butter	£14.95

◆◆ Crown Classics ◆◆

A selection of our favourite and most famous dishes

Chargrilled Chicken Breast with a traditional caesar salad of cos lettuce, crisp pancetta, croutons, grana shavings, anchovies and caesar dressing	£10.95
Beer Battered Fillet of Haddock with hand cut chips, marrowfat mushy peas and a homemade tartar sauce	£12.50
Mussels and Fries gfo a classic dish of moules marinère served with crispy french fries, homebaked bread and aioli	£11.50
Welsh Valley Lamb Shank gf slow cooked with a Chilean merlot jus, braised shallots, mashed potato and crisp pancetta	£14.95
Ham Hock gfo with homemade red 'slaw and crispy french fries	£13.50
Confit Duck Leg gf with vegetable fried rice and hoisin dressing	£14.95
Pan Fried Fillet of Seabass gf with crushed herb potatoes, fine green beans and a brown shrimp butter	£15.95
Pan Seared Fillet of Salmon gf with petit pois, chargrilled asparagus, grilled vine tomatoes and Jersey royal new potatoes	£16.95
Cumberland Sausage & Mashed Potato with an onion gravy	£10.50

◆◆ Side Dishes ◆◆

The little extras that make a meal.

£2.95 per item

Hand Cut Chips - Crispy French Fries - Sweet Potato Fries
New Potatoes - Creamy Mash - Sautéed Asparagus
Buttered Seasonal Vegetables - Beer Battered Onion Rings
House Salad - Rocket and Grana Salad
Homemade Red Slaw

◆◆ Pasta and Pizza ◆◆

We can never forget our roots...

All our pizzas are made fresh to order and baked in our traditional pizza oven

King Prawn Linguini garlic, chilli, sun blushed tomatoes, rocket and pesto.	£11.95	Wild Mushroom Tagliatelle v creamy garlic mushroom pasta with tarragon and rocket	£9.50	Pizza Rustica tomato & mozzarella with Parma ham and wild mushrooms, topped with rocket and grana shavings	£10.50
Lasagne pasta layered with Bolognese and white wine cream sauce, served with a house salad	£8.95	Pizza Margherita v a classic tomato and mozzarella base topped with green pesto	£7.95	Pizza Legumi v tomato and mozzarella with red onion, asparagus, sun blushed tomatoes, olives and wild mushrooms	£8.95
Tagliatelle with chicken, pine nut pesto, asparagus, red onion and sun blushed tomatoes	£8.95	Pizza Carne tomato and mozzarella with pepperoni, chorizo, salami, chicken and Parma ham.	£10.95		

All our pizzas are made fresh to order and baked in our traditional pizza oven.

◆◆ Sunday Roast ◆◆

Served Sunday Lunchtimes only

All of our Roasts are served with Yorkshire Pudding (excluding Honey Roast Ham), roasted potatoes, honey roasted parsnips and carrots, seasonal vegetables and a red wine gravy. (Honey Roast Ham served with parsley sauce)

Roast Sirloin of Beef gfo
Roast Pork Loin with Apple Sauce gfo
Honey Roasted Ham gfo

Choose a one meat Roast for **£12.95**. For a Bit O' Both it's **£13.95** or for a Tasty Trio it's **£14.50**.

Desserts

Who doesn't love a good pud?

Warm Chocolate Brownie gf served with salted caramel ice cream	£5.50	Three Sweet Treats (ideal to share) white chocolate and Baileys cheesecake, warm chocolate brownie and your choice of ice cream or sorbet	£10.95
Bramley Apple Crumble with custard or ice cream	£5.50	Crown Cheeseboard a selection of cheese served with apple, grape and celery	£8.50
White Chocolate & Baileys Cheese Cake	£5.50	Smoked Cheshire - oak smoked red cheshire with a full smokey flavour and a crumbly texture	
Lemon Tart with a raspberry coulis	£5.50	Nantwich Blue - mild and creamy delicate blue cheese with a sharp piquant blue flavour and soft texture	
Cheshire Farm Ice Cream/Sorbet. vanilla, strawberry, chocolate, honeycomb, baileys, salted caramel, raspberry or lemon sorbet Sorbetes are gf and Dairy Free	£4.95 for 3 scoops £3.95 for 2 scoops	Golden Brie - a golden brie from Tarporley with golden yellow colour and rich creamy taste	

Coffee

Americano	£2.25
Pot of Tea	£2.00
Café Latte	£2.75
(add a flavour for 50p – ask your server for details)	
Flat White	£2.75
Cappuccino	£2.75
Espresso	£2.50
Large Espresso	£3.40
Liqueur Coffee	£5.20

We use Piacetto Espresso Coffee

'serving authentic Italian coffee to create great enjoyment in that one little moment'

Wine List

◆◆ White Wine ◆◆

		175ml	250ml	Bottle
Berri Estates Chardonnay a crisp style with a fresh, yet ripe lemon character with no oak ageing	AUSTRALIA	£4.25	£5.95	£16.95
Tierra Sauvignon Blanc pale yellow with fresh fruit, citrus and mineral notes and a clean finish	CHILE	£4.75	£6.30	£17.95
Kleine Zalze Chenin Blanc soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness	S.AFRICA	£4.75	£6.30	£17.95
Solstice Pinot Grigio, delle Venezie a fresh, crisp, Italian Pinot Grigio with subtle notes of citrus and pear fruit	ITALY	£4.75	£6.30	£17.95
Le Campagne Viognier bouquet of apricot and pepper. Dry yet soft acidity and a creamy almond palate	FRANCE			£19.95
Picpoul De Pinet, Petit Ronde shows a good level of freshness for a wine from such a warm climate, with a citrusy and stone fruit character highlighted with floral notes	FRANCE			£22.00
Vidal Sauvignon Blanc classically crisp and herbaceously intense with great complexity. A mingling of passion fruit and melon flavours	NEW ZEALAND			£27.95
Chapel Down Bacchus award winning wine from Kent, made from 100% Bacchus grapes, a popular variety that ripens well in cool climates. Ripe melon, peach, passion fruit, gooseberry and a hint of cut grass on the nose, the palate shows tropical fruits and lime fruits with a hint of nettles	ENGLAND			£36.95

◆◆ Red Wine ◆◆

		175ml	250ml	Bottle
Berri Estates Shiraz medium bodied and fruity with raspberry, cherry and plum flavours	AUSTRALIA	£4.25	£5.95	£16.95
Luis Felipe Edwards Lot 18 Merlot soft, smooth and approachable with rounded cherries and spiced plums	CHILE	£4.25	£5.95	£16.95
Rare Vineyards Pinot Noir from the foothills of the Pyrenees, soft lightly oaked cherries and blueberries	FRANCE			£18.95
Don Jacobo Rioja abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character	SPAIN	£5.50	£7.50	£21.95
Portillo Malbec plums, blackberries and a touch of vanilla, fresh fruit flavours, supported by a touch of spice	ARGENTINA	£5.50	£7.50	£21.95
Sangiovese Toscana, Bocelli made from Tuscany's noble variety, this bright, lush and appealing Sangiovese was made with hand harvested grapes from some of the best vineyard sites in Morellino. Deliciously ripe and smoky, with notes of cherry, granite and rhubarb compote	ITALY			£26.00
Waipara Hills Pinot Noir from the Central Otago region of the South Island, this bright Pinot Noir has the nose of bramble fruit, cherry and hint of smoke. Black cherry and plum on the palate supported by oak spice, soft tannins and a bright, refreshing finish	NEW ZEALAND			£31.95
Chateau Faizeau Montagne Saint Emilion dominated by Merlot and a dense ruby-purple colour, it exhibits mocha and black cherry jam notes on the nose. Fleshy and full bodied, the palate shows an endearing rustic quality with subtle notes of caramel and dried herbs	FRANCE			£35.95

◆◆ Sparkling Wine & Champagne ◆◆

		Bottle
Bottega Gold Prosecco Brut made from the Glera grape, this charismatic Prosecco is fruity with scents of golden apple, Williams pear, acacia flowers and lilly of the valley (200ml)	ITALY	£7.50
Cordoniu Brut Cava classy, dry, sparkling wine, this renowned House choose to use the traditional Spanish varieties of Parellada, Xarel-lo and Maceb	SPAIN	£18.95
Fantinel Prosecco fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful floral hints	ITALY	£25.95
Bolla Sparkling Rose sparkling rose carefully produced using Pinot Blanc, Pinot Noir and Raboso grapes. Aromas of meadow flowers with a fresh and fruity palate dominated by delicate strawberry and cherry flavours	SPAIN	£25.95
Louis Dornier Champagne a light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate	FRANCE	£34.95
Taittinger Brut Réserve this Champagne has aromas of peach, white flowers, vanilla pod, and brioche on the nose, with a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish	FRANCE	£49.95

◆◆ Rose Wine ◆◆

		175ml	250ml	Bottle
Whispering Hills White Zinfandel lots of lush ripe, sweet strawberry and raspberry fruit character	USA	£4.25	£5.95	£16.95
Pinot Grigio Rosato dry and subtly flavoured raspberry and apple scented rose from north east Italy	ITALY	£5.30	£7.30	£20.95

Wine Pairings:-

Lighter white wines like Pinot Grigio or Sauvignon Blanc are better suited to lighter dishes like salads, seafood or pasta dishes. The acidity in the wine neutralises the acidity in the food leaving fuller fruit flavours.

Pairing suggestion: Tuna Steak, King Prawn Linguine

More rounded white wines like Chardonnay or Viognier will suit white meat or creamy dishes. New World wines in particular are fuller bodied, standing up and complimenting these meat dishes.

Pairing suggestion: French Trimmed Breast of Chicken, Marinated Pork Blade

Light Body Red wines like Pinot Noir or Merlot are great with Lamb or Burgers. Light tannin and vibrant fruit flavours accompany the rich, full flavour of the meat superbly.

Pairing suggestion: Steak Burger, Welsh Valley Lamb Shank

Heavier reds such as our Malbec or Rioja marry perfectly with our fantastic range of chargrilled steaks. The protein in the steak breaks down the tannin revealing much more of the rich, red berry fruit inside the wine.

Pairing suggestion: Fillet, Sirloin, or Ribeye steak

We will always try to offer table service to our diners, however during peak times and lunchtimes, please feel free to place your order at the bar. We have taken great care to ensure our food is prepared to the highest quality and where possible, our ingredients are locally sourced. All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests who have concerns about the presence of allergens are welcome to speak to a team member for assistance before ordering as some of our dishes can be modified to accommodate this.

Service charge is at the customer's own discretion (a service charge is added to parties of 8 or more). Payment is accepted by all major credit cards including: Visa, Access, American Express, Diners and Mastercard

Tables of 8 or more will require a preorder



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The Crown Hotel, Bar & Grill
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