



FIXED PRICE MENU

(Available Monday & Tuesday Evenings – excludes Bank Holidays)

Starter's Orders

Chef's Own Soup of the Day gfo

served with bread

King Prawns Fried in Garlic and Parsley Butter gfo

with tomato and rocket, served with bread

Sautéed Wild Mushroom Bruschetta v

topped with wilted spinach and shallots

Salmon Fishcake

with dressed leaves and a lemon and dill mayonnaise

Smoked Ham Hock, Pistachio & Asparagus Terrine gfo

with spiced apple compote and crostini

Bread with Marinated Olives in Garlic v

with olive oil and balsamic vinegar

The Main Event

Chargrilled Chicken Breast

with a traditional Caesar salad of cos lettuce, crisp pancetta, croutons, grana shavings, anchovies and Caesar dressing

Beer Battered Fillet of Cod

with hand cut chips, marrowfat mushy peas and a homemade tartar sauce

Classic Cheese and Onion Pie v

served with red cabbage and your choice of hand cut chips, sweet potato fries, seasonal vegetables or mashed potato

King Prawn Linguini

Garlic, chilli, sun blushed tomato, rocket and pesto

Gammon Steak gf

with a pair of fried eggs, hand cut chips and your choice of garden peas or pineapple

Chargrilled Steak Burger gfo

Chicken Breast Burger gfo

with a sundried tomato ketchup, an onion ring, house salad and your choice of hand cut chips or crispy fries.

Add a Burger Topping for £1 each item

8oz Sirloin (£7 Supplement) gf

cooked to order on our chargrill and served with grilled vine tomatoes, sautéed flat cap mushroom and your choice of hand cut chips, sweet potato fries or crispy fries

Sweet Tooth

Warm Chocolate Brownie gf

served with salted caramel ice cream

Lemon Posset

with homemade shortbread

Traditional Bread and Butter Pudding

with custard or vanilla ice-cream

Raspberry Eton Mess gf

with whipped cream, meringue, berries and coulis

2 Courses for £15.95

3 Courses for £19.95

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v = Vegetarian gf=Gluten Free gfo=Gluten Free