

Starters and Nibbles

Bread with Marinated Olives in Garlic gfo v with olive oil and balsamic vinegar	£4.50	Classic Moules Marinières gfo with bread	£5.95
Stone Baked Garlic Pizza Bread v topped with either mozzarella cheese or tomato & basil	£3.50	Seared Scallops with black pudding and a pea and spinach puree	£8.95
Chef's Own Soup of the Day gfo served with bread	£4.50	Salmon Fishcake with dressed leaves and a lemon and dill mayonnaise	£5.95
King Prawns Fried in Garlic and Parsley Butter gfo with sun blush tomato and rocket, served with bread	£5.95	Baked Camembert (Good to Share) v with garlic flatbread and redcurrant jelly	£10.50
Sautéed Wild Mushroom Bruschetta v topped with wilted spinach and shallots	£4.95	Crown Flatbreads Hand stretched and cooked to order Perfect to share as light starter or nibble	
Smoked Ham Hock, Pistachio & Asparagus Terrine gfo with spiced apple compote and crostini	£5.50	◆ Goats Cheese and Red Onion v	£6.50
Black Pudding Croquettes with pancetta, and a rocket and sun blush tomato salad	£5.95	◆ Prosciutto Ham with Rocket & Grana	£6.95
		◆ Sun blush Tomato, Chilli & Spinach v	£5.95

Create Your Own Crown Slates

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

	2 Garden & 2 Land £10	2 Garden & 2 Sea £12	2 Garden, 2 Land & 2 Sea £18
 Land salami, Prosciutto ham, bresaola, smoked ham hock terrine, black pudding croquette			£3.00 each
 Sea king prawns, moules marinière, smoked salmon, scallops			£4.00 each
 Garden v avocado chutney & crostini, rocket & grana, marinated olives, sun blush tomatoes, Greek salad			£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, mayo 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
Piri-Piri Chicken Burger	£11.50
Lamb Burger with Feta Cheese & Mint Mayo gfo	£13.50

Create your own masterpiece...

Steak Burger gfo	£10.95
Chicken Breast gfo	£10.50
Lamb burger gfo	£11.50

Burger Toppings

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

**cheddar cheese - goats cheese - feta cheese
blacksticks Lancashire Blue - crispy bacon
caramelised red onion jam - flat cap mushroom
fried egg - jalapenos - avocado chutney - crisp Prosciutto ham**

Veggie Stack gfo v	£9.95
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Two flat cap mushrooms, goats cheese & 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 21-28 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

Surf & Turf - Choose your steak from above add Scallops gfo	£7.95 extra
add King Prawn skewers gfo	£5.50 extra

French Trimmed Breast of Chicken gfo	£13.95
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Add a Sauce for £2.00

Peppercorn - Blackstic Lancashire 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

Marinated Pork Chop gfo	£11.95
The Crown Grill gfo	£22.95

Sirloin steak, Cumberland sausage, butterflied chicken, black pudding, gammon and fried egg

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	£10.95
with a pair of fried eggs, hand cut chips & your choice of garden peas or pineapple	

Tuna Steak	£14.95
With buttered new potatoes and fine green beans in garlic and parsley butter	

Grilled Skewers

All served with a garlic flatbread, red 'slaw and your choice of hand cut chips, sweet potato fries, crispy French fries or house salad

◆ Sirloin Steak and Mushroom gfo	£15.95
◆ Piri Piri Chicken and Red Pepper gfo	£13.95
◆ Halloumi and Mixed Vegetables gfo v	£11.95

◆◆ Crown Classics ◆◆

A selection of our favourite and most famous dishes

Chargrilled Chicken Breast with a traditional caesar salad of baby gem lettuce, crisp pancetta, croutons, grana shavings, anchovies and caesar dressing	£10.95
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Beer Battered Fillet of Cod with hand cut chips, marrowfat mushy peas and a homemade tartar sauce	£12.50
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Mussels and Fries gfo a classic dish of moules marinière served with crispy French fries, bread and aioli	£11.50
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Lamb Shank gf slow cooked with a Chilean merlot jus, braised shallots, mashed potato and crisp pancetta	£14.95
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Smoked Ham Hock gfo with homemade red 'slaw and crispy French fries	£13.50
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Pan Fried Fillet of Seabass gf on a bed of broad beans, peas and samphire with a dill sauce and new potatoes	£15.95
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Pan Seared Fillet of Salmon gf with saffron rice, wilted greens, tender stem broccoli and a chilli and lime dressing	£16.95
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Cumberland Sausage & Mashed Potato with a caramelised onion gravy	£10.50
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Baby Back Ribs gfo full rack of ribs with homemade BBQ sauce, red 'slaw and your choice of hand cut chips, sweet potato fries or crispy French fries	£18.95
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◆◆ 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

◆◆ Sunday Roast ◆◆

Served Sunday lunch times 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.

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

Choose a one meat Roast for **£13.50**. For a Bit O' Both it's **£14.50** or for a Tasty Trio it's **£14.95**.

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

◆◆ Pasta and Pizza ◆◆

We can never forget our roots...

King Prawn Linguini garlic, chilli, sun blushed tomatoes, rocket and pesto.	£11.95	Wild Mushroom Risotto gf v garlic mushroom risotto with garden peas and pea shoots	£9.50	Pizza Rustica tomato & mozzarella with Prosciutto 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 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 Prosciutto ham.	£10.95		

Desserts

Who doesn't love a good pud?

Warm Chocolate Brownie gf served with salted caramel ice cream	£5.95	Raspberry Eton Mess gf with whipped cream, meringue, berries and coulis	£5.95
Traditional Bread and Butter Pudding with custard or vanilla ice-cream	£5.95	Three Sweet Treats Lemon Posset, Chocolate Brownie and your choice of ice-cream or sorbet	£10.95
Sticky Toffee Pudding with butterscotch sauce and vanilla ice-cream	£5.95	Crown Cheeseboard a selection of cheese served with apple, grape and celery	£8.50
Lemon Posset with homemade shortbread	£5.95	Smoked Cheshire - oak smoked red cheshire with a full smokey flavour and a crumbly texture	
Cheshire Farm Ice Cream/Sorbet. vanilla, strawberry, chocolate, honeycomb, baileys, salted caramel, raspberry or lemon sorbet. <i>Sorbets are gf and Dairy Free</i>		Lancashire Blacksticks Blue - An award-winning creamy soft blue-veined cheese with an underlying tanginess	
	£4.95 for 3 scoops £3.95 for 2 scoops	Kidderton Ash - a hand-made goats log rolled in food ash with an intricate blend of taste and texture	

Coffee

Americano	£2.50
Pot of Tea	£2.40
Café Latte	£2.95
(add a flavour for 50p – ask your server for details)	
Flat White	£2.95
Cappuccino	£2.95
Espresso	£2.50
Large Espresso	£3.40
Liqueur Coffee	£5.75

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
Short Mile Bay Chardonnay Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey	AUSTRALIA	£4.40	£6.10	£17.25
Los Romeros Sauvignon Blanc Fresh, clean and fruity with aromas of herbs and yellow plum and a zippy lemon acidity	CHILE	£5.50	£6.65	£18.25
Cave de Massé Colombard-Ugni Blanc Medium dry white wine with lemony aromas and apple freshness	FRANCE	£5.50	£6.65	£18.25
Solstice Pinot Grigio delle Venezie A fresh clean Italian Pinot Grigio with subtle notes of citrus and pear	ITALY	£5.50	£6.65	£18.25
Waipara Hills Sauvignon Blanc, Marlborough Powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes	NEW ZEALAND	£7.10	£9.50	£27.95
Quinta das Arcas Arca Vinho Verde Green apple and soft minerality with a touch of spritz on the finish	PORTUGAL			£20.25
La Campagne Viognier Bouquet of apricot and pepper. Dry yet soft acidity and a creamy almond palate	FRANCE			£20.25
Gavi Ca' Bianca Delicious bright herbal notes, with a touch of honey and refreshing minerality - excellent with our sharing slates and pasta dishes	ITALY			£25.20
Petit Chablis, Vignerons de Chablis Mouth-watering and minerally, Petit Chablis is perfect with our fish and chicken dishes	FRANCE			£32.95

◆◆ Red Wine ◆◆

		175ml	250ml	Bottle
Berri Estates Shiraz Medium-bodied and fruity with raspberry, cherry and plum flavours	AUSTRALIA	£4.40	£6.10	£17.25
Luis Felipe Edwards Lot 18 Merlot Soft, smooth, approachable Merlot with rounded cherries and spiced plums	CHILE	£4.40	£6.10	£17.25
Don Jacobo Rioja Crianza Abundant bright raspberry and cherry aromas layered with a creamy oak character	SPAIN	£5.75	£7.85	£22.60
Portillo Malbec, Mendoza Enticing aromas of blackberry and plum with a background of warming spice	ARGENTINA	£5.75	£7.85	£22.60
Rare Vineyards Pinot Noir From the foothills of the Pyrenees, soft, lightly oaked with flavours of cherries and blueberries	FRANCE			£19.50
Caves Road Classic Red Cabernet Sauvignon-Merlot Mulberry fruit, bay leaf and notes of chocolate, black plum and violet	AUSTRALIA			£26.00
Waipara Hills Pinot Noir, Central Otago Bramble fruit, cherry, spice and a hint of smoke on the nose	NEW ZEALAND			£32.50
The Federalist 1776 Zinfandel Plum and cherry dominate, backed up by cinnamon spice: full-bodied, with a long smooth finish	USA			£37.65
Valpolicella Classico, Ripasso The traditional ripasso technique of fermentation on famous Amarone skins, makes for a complex wine with a perfume of red and black cherries and notes of cinnamon and nutmeg. Gorgeous with steak	ITALY			£38.95

◆◆ Sparkling Wine & Champagne ◆◆

		Bottle
Bottega Gold Prosecco Brut (200ml) Made from the Glera grape, this charismatic Prosecco is fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley	ITALY	£7.95
Codorníu Brut, Cava Refreshing Cava with delicious floral aromas and a dry finish	SPAIN	£20.25
Fantinel Prosecco Extra Dry Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints	ITALY	£26.95
Bollo Sparkling Rose Sparkling rose carefully produced using Pinot Blanc, Pinot Noir and Raboso grapes. A fresh and fruity palate dominated by strawberry and cherry flavours	ITALY	£26.95
Louis Dornier et Fils Brut A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate	FRANCE	£35.95
Taittinger Brut Réserve This Champagne has aromas of peach, white flowers, vanilla pod and bioche on the nose, with a citrus-fresh yet delicately honeyed palate and a beautiful, elegant finish	FRANCE	£50.50

◆◆ Rose Wine ◆◆

		175ml	250ml	Bottle
Whispering Hills White Zinfandel Lots of lush, ripe sweet strawberry and raspberry fruit character	USA	£4.40	£6.10	£17.25
Marchesini Pinot Grigio Rosato del Veneto Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy	ITALY	£5.35	£7.35	£21.25
Coteaux d'Aix-en-Provence A round full, flavoured style with summer fruit flavours and hints of Mediterranean herbs	FRANCE			£27.00

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 Chop

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, 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

The Crown Jewels Afternoon Tea

now available from **£15.95**, ask for more details

Pre-booking Essential. Booking Conditions Apply



Tables of 8 or more will require a preorder



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The Crown Hotel, Bar & Grill
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