

## Starters and Nibbles

<b>Bread with Marinated Olives in Garlic</b> gfo v with olive oil and balsamic vinegar	<b>£4.50</b>	<b>Crown Mussels with Bread</b> gfo ① Classic Moules Marinere ② Spicy tomato and pancetta	<b>£5.95</b>
<b>Stone Baked Garlic Pizza Bread</b> v topped with either mozzarella cheese or tomato & basil	<b>£3.50</b>	<b>Seared Scallops</b> with chorizo and cauliflower puree	<b>£8.95</b>
<b>Chef's Own Soup of the Day</b> served with bread gfo	<b>£4.50</b>	<b>Salmon Fishcake</b> with dressed leaves and a lemon and dill mayonnaise	<b>£5.95</b>
<b>King Prawns Fried in Garlic and Parsley Butter</b> gfo with sun blush tomato and rocket, served with bread	<b>£5.95</b>	<b>Baked Camembert</b> (Good to Share) v with garlic flatbread and red onion jam	<b>£10.50</b>
<b>Sautéed Wild Mushrooms on Toasted Ciabatta</b> v with cream tarragon and shallots topped with rocket	<b>£4.95</b>	<b>Crown Flatbreads</b> hand stretched and cooked to order Perfect to share as light starter or nibble	
<b>Duck Liver Parfait</b> gfo with Crown chutney and garlic crostini	<b>£5.50</b>	◆ Prosciutto, chargrilled courgette and grana	<b>£6.95</b>
<b>Black Pudding Stack</b> crisp pancetta, grilled flat cap mushroom and a fried egg	<b>£5.95</b>	◆ Olives, feta, red onion and balsamic v	<b>£5.95</b>
<b>Spiced Courgette and Cauliflower Fritters</b> vg with a basil dip	<b>£4.95</b>	◆ Pulled pork and roasted red pepper	<b>£6.95</b>

## Create Your Own Crown Slates

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

Choose a minimum of 3 items from below

 <b>LAND</b> <b>£3.00 each</b> Salami Prosciutto Chorizo & Black Pudding BBQ Pulled Pork BBQ Sausages Duck Liver Parfait	 <b>SEA</b> <b>£4.00 each</b> King Prawns Smoked Salmon Salmon Fishcake Crown Mussels ① Classic Moules Marinere ② Spicy tomato and pancetta	 <b>GARDEN</b> vgo <b>£2.00 each</b> Rocket & Grana Tomato & Onion Salad Marinated Olives Sundried Tomato Greek Salad Cauliflower Fritter
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## Mains

### ◆◆ Gourmet Burger Builder ◆◆

Our burgers are chargrilled & served on a toasted 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

<b>Steak Burger</b> gfo	<b>£10.95</b>
<b>Chicken Breast</b> gfo	<b>£10.50</b>
<b>Lamb burger</b> gfo	<b>£11.50</b>
<b>Veggie stack</b> v gfo (Flat cap mushroom, goats cheese and caramelised onion)	<b>£9.95</b>

#### Choose your bun

brioche  
sourdough  
gluten free

#### Choose your meat

topping **£1.50**  
chilli con carne  
BBQ pulled pork  
crispy bacon - prosciutto ham

#### Choose your cheese

topping **£1.00**  
cheddar - Blacksticks blue  
goats cheese  
halloumi - Feta

#### Choose your veggie

topping **£1.00**  
caramelised red onion jam  
flat cap mushroom  
fried egg - jalapenos

### ◆◆ Crown Grill Boards ◆◆

All served with a sundried tomato ketchup and your choice of hand cut chips, sweet potato fries or crispy French fries

**£21.95**

<b>1</b> <b>BBQ</b> ½ Rack of BBQ Ribs BBQ Pulled Pork BBQ Sausages Marinated Chicken Breast with beer battered onion rings and homemade red slaw	<b>2</b> <b>Hot &amp; Spicy</b> ½ Rack of Spicy Ribs Chilli Con Carne Piri Piri Chicken Hot Saucy Sausages with a sweet chilli flatbread and charred corn
<b>3</b> <b>Classic Grill</b> Sirloin Steak Chicken Breast Gammon Cumberland Sausage with home dried tomato, flat cap mushroom and a fried egg	

PLEASE NOTE ALL GRILL ITEMS ARE SERVED ON WOODEN BOARDS

### ◆◆ Grilled Classics ◆◆

All our steaks are cooked to order.

Please inform your server when ordering how you would like it cooked.

<b>8oz Fillet</b> gfo	<b>£23.95</b>
<b>8oz Sirloin</b> gfo	<b>£18.95</b>
<b>10oz Ribeye</b> gfo	<b>£20.95</b>
<b>8oz Lamb Leg Steak</b> gfo	<b>£18.95</b>
<b>Marinated Pork Chop</b> gfo	<b>£11.95</b>
<b>French Trimmed Breast of Chicken</b> gfo	<b>£13.95</b>
<b>Gammon Steak &amp; Egg</b> gfo	<b>£10.95</b>

#### Add a Sauce **£2.00**

Peppercorn  
Lancashire Blue  
Garlic Butter  
Red Wine Jus

#### Add a Dry Rub **£1.00**

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

#### Surf & Turf

Choose your meat from above  
add **Scallops £7.95** extra  
add **King Prawn skewers £5.50** extra

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, charred corn, sundried tomato ketchup and your choice of hand cut chips, sweet potato fries or crispy French fries

### ◆◆ 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

<b>Sirloin Steak &amp; Mushroom</b> with chimichurri dip gfo	<b>£15.95</b>
<b>Piri Piri Chicken &amp; Red Pepper</b> with aioli dip gfo	<b>£13.95</b>
<b>Herb Halloumi &amp; Mixed Vegetable</b> gfo v with a basil dip	<b>£11.95</b>
<b>Lime &amp; Chilli King Prawn &amp; Tomato Skewer</b> with lemon mayo gfo	<b>£14.95</b>

### ◆◆ Side Dishes ◆◆

**£2.95 per item**

**Hand Cut Chips**  
**Crispy French Fries**  
**Sweet Potato Fries**  
**Beer Battered Onion Rings**

**New Potatoes**  
**Sautéed Asparagus & Mangetout**  
**Garden Peas**  
**Buttered Seasonal Veg**  
**Roasted Root Veg**  
**Charred Corn on the Cob**

**House Salad**  
**Rocket & Grana Salad**  
**Tomato & Onion Salad**  
**Homemade Red 'Slaw**

### ◆◆ Crown Classics ◆◆

A selection of our favourite and most famous dishes

<b>Chargrilled Chicken Breast</b> with a traditional caesar salad of baby gem lettuce, crisp pancetta, croutons, grana shavings, anchovies and caesar dressing	<b>£10.95</b>	<b>Cheese &amp; Onion Shortcrust Pastry Pie</b> v with red cabbage and your choice of hand cut chips, sweet potato fries, crispy French fries, seasonal vegetables or mashed potato	<b>£12.95</b>
<b>Beer Battered Fillet of Cod</b> with hand cut chips, marrowfat mushy peas and a homemade tartar sauce	<b>£12.50</b>	<b>Sticky Beef Salad</b> gf sirloin steak with hoisin & chilli topped with spring onion and sesame	<b>£13.50</b>
<b>Crown Mussels &amp; Fries</b> gfo ① Classic Moules Marinere ② Spicy tomato and pancetta with crispy French fries, bread and aioli	<b>£11.50</b>	<b>Lamb Shank</b> gf slow cooked with a Chilean merlot jus and roasted root vegetables	<b>£14.95</b>
<b>Cheshire Steak &amp; Ale Shortcrust Pastry Pie</b> with red cabbage and your choice of hand cut chips, sweet potato fries, crispy French fries, seasonal vegetables or mashed potato	<b>£13.95</b>	<b>Warm Salad</b> gf new potatoes, cherry tomatoes, mange tout and red onion with <b>Salmon £15.95</b> or <b>Seabass £16.95</b>	
		<b>Baby Back Ribs</b> gfo full rack of ribs with homemade BBQ sauce, red 'slaw, charred corn and your choice of hand cut chips, sweet potato fries or crispy French fries	<b>£18.95</b>

### ◆◆ Pasta and Pizza ◆◆

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

<b>King Prawn Linguine</b> garlic, chilli, sun blushed tomatoes, rocket & pesto	<b>£11.95</b>
<b>Tagliatelle</b> vgo with chicken, pine nut pesto, asparagus, red onion and sun blushed tomatoes	<b>£9.95</b>
<b>Roasted Root Vegetable Risotto</b> gf v add <b>Salmon £14.50</b> or <b>Seabass £16.50</b>	<b>£9.50</b>
<b>Pizza Margherita</b> v a classic tomato and mozzarella topped with green pesto	<b>£7.95</b>
<b>Pizza Carne</b> tomato and mozzarella with pepperoni, chorizo, salami, chicken and Prosciutto ham	<b>£10.95</b>
<b>BBQ Pulled Pork Pizza</b> BBQ pulled pork, mozzarella and red onion	<b>£10.50</b>
<b>Pizza Legumi</b> vgo tomato and mozzarella with red onion, asparagus, sun blushed tomatoes, olives and wild mushrooms	<b>£8.95</b>

Served Sunday lunch times only

### ◆◆ Sunday Roast ◆◆

**Roast Sirloin of Beef** gfo  
**Roast Pork Loin** gfo  
**Honey Roasted Ham** gfo

Choose a 1 meat Roast for **£13.50**. For a Bit O' Both it's **£14.50**  
or for a Tasty Trio it's **£14.95**.

**SIDE Cauliflower Cheese £3.95**

All of our Roasts are served with Yorkshire Pudding, roasted potatoes, honey roasted parsnips and carrots, seasonal vegetables and a red wine gravy.

#### The Sunday Sharing Roast **£29.95**

All 3 of our roast meats served with roast potatoes, Yorkshire pudding, roasted root vegetables, cauliflower cheese, seasonal greens, and a red wine gravy



gfo = Gluten Free Option, please ask your server for details    gf = Gluten Free    v = Vegetarian    vg = Vegan    vgo = Vegan option

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.

Desserts		<i>Who doesn't love a good pud?</i>		Coffee	
<b>Warm Chocolate Brownie</b> <small>gf</small> served with salted caramel ice cream	<b>£5.95</b>	<b>Homemade Dessert Waffles</b> with your choice of topping: ① Chocolate and banana ② Blueberry compote and honey ③ Fresh strawberries and chocolate ice-cream	<b>£5.95</b>	<b>Americano</b>	<b>£2.50</b>
<b>Panettone Bread and Butter Pudding</b> with custard or vanilla ice-cream	<b>£5.95</b>	<b>Crown Cheeseboard</b> a selection of cheese served with apple, grape and celery	<b>£8.50</b>	<b>Pot of Tea</b>	<b>£2.40</b>
<b>Sticky Toffee Pudding</b> with butterscotch sauce and vanilla ice-cream	<b>£5.95</b>	<b>Lancashire Blacksticks Blue</b> - An award-winning creamy soft blue-veined cheese with an underlying tanginess		<b>Café Latte</b>	<b>£2.95</b>
<b>Lemon Cheesecake</b> with blueberry compote	<b>£5.95</b>	<b>Kidderton Ash</b> - a hand-made goats log rolled in food ash with an intricate blend of taste and texture		(add a flavour for 50p - ask your server for details)	
<b>Cheshire Farm Ice Cream/Sorbet.</b> vanilla, strawberry, chocolate, honeycomb, baileys, salted caramel, raspberry or lemon sorbet. <i>Sorbets are gf and Dairy Free</i>	<b>£3.95 for 2 scoops</b> <b>£4.95 for 3 scoops</b>	<b>White Fox</b> - a creamy textured white Leicester with a slight crunch		<b>Flat White</b>	<b>£2.95</b>
<b>Spiced Plum and Apple Crumble</b> with custard or cream	<b>£5.95</b>			<b>Cappuccino</b>	<b>£2.95</b>
				<b>Espresso</b>	<b>£2.50</b>
				<b>Large Espresso</b>	<b>£3.40</b>
				<b>Liqueur Coffee</b>	<b>£5.75</b>
				<b>Hot Chocolate</b>	<b>£2.95</b>

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

### ◆◆ Red Wine ◆◆

		175ml	250ml	Bottle
<b>Berri Estates Shiraz</b> Medium-bodied and fruity with raspberry, cherry and plum flavours	AUSTRALIA	<b>£4.40</b>	<b>£6.10</b>	<b>£17.25</b>
<b>Luis Felipe Edwards Lot 18 Merlot</b> Soft, smooth, approachable Merlot with rounded cherries and spiced plums	CHILE	<b>£4.40</b>	<b>£6.10</b>	<b>£17.25</b>
<b>Don Jacobo Rioja Crianza</b> Abundant bright raspberry and cherry aromas layered with a creamy oak character	SPAIN	<b>£5.75</b>	<b>£7.85</b>	<b>£22.60</b>
<b>Portillo Malbec, Mendoza</b> Enticing aromas of blackberry and plum with a background of warming spice	ARGENTINA	<b>£5.75</b>	<b>£7.85</b>	<b>£22.60</b>
<b>Rare Vineyards Pinot Noir</b> From the foothills of the Pyrenees, soft, lightly oaked with flavours of cherries and blueberries	FRANCE	<b>£5.65</b>	<b>£6.95</b>	<b>£19.50</b>
<b>Caves Road Classic Red Cabernet Sauvignon-Merlot</b> Mulberry fruit, bay leaf and notes of chocolate, black plum and violet	AUSTRALIA			<b>£26.00</b>
<b>Waipara Hills Pinot Noir, Central Otago</b> Bramble fruit, cherry, spice and a hint of smoke on the nose	NEW ZEALAND			<b>£32.50</b>
<b>The Federalist 1776 Zinfandel</b> Plum and cherry dominate, backed up by cinnamon spice: full-bodied, with a long smooth finish	USA			<b>£37.65</b>
<b>Valpolicella Classico, Ripasso</b> 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			<b>£38.95</b>

### ◆◆ Sparkling Wine & Champagne ◆◆

		Bottle
<b>Bottega Gold Prosecco Brut (200ml)</b> 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	<b>£7.95</b>
<b>Codorníu Brut, Cava</b> Refreshing Cava with delicious floral aromas and a dry finish	SPAIN	<b>£20.25</b>
<b>Fantinel Prosecco Extra Dry</b> Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints	ITALY	<b>£26.95</b>
<b>Bolla Sparkling Rose</b> Sparkling rose carefully produced using Pinot Blanc, Pinot Noir and Raboso grapes. A fresh and fruity palate dominated by strawberry and cherry flavours	ITALY	<b>£26.95</b>
<b>Louis Dornier et Fils Brut</b> A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate	FRANCE	<b>£35.95</b>
<b>Taittinger Brut Réserve</b> 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	<b>£50.50</b>

### ◆◆ Rose Wine ◆◆

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

#### 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: King Prawn Linguine, Roasted Root Vegetable Risotto**

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

High Street, Nantwich, Cheshire, CW5 5AS

Tel: 01270 625439 Tel: 01270 625283 Fax: 01270 628047 Email: info@crownhotelnantwich.com

www.crownhotelnantwich.com

