

Starters and Nibbles

Bread with Marinated Olives in Garlic gfo v with olive oil and balsamic vinegar	£4.50	Crown Mussels with Bread gfo classic Moules Marinere	£6.95
Garlic Ciabatta Bread v topped with either mozzarella cheese or tomato & basil	£4.50	Seared Scallops with chorizo and cauliflower puree	£8.95
Chef's Own Soup of the Day served with bread gfo	£4.95	Salmon Fishcake with dressed leaves and a lemon and dill mayonnaise	£6.50
King Prawns Fried in Garlic and Parsley Butter gfo with sun blush tomato and rocket, served with bread	£6.50	Baked Camembert (Good to Share) v with garlic flatbread and red onion jam	£10.50
Sautéed Wild Mushrooms on Toasted Ciabatta v with cream tarragon and shallots topped with rocket	£5.95	Crown Flatbreads hand stretched and cooked to order Perfect to share as light starter or nibble	
Chicken Liver Parfait gfo with Crown chutney and garlic crostini	£5.95	◆ Cheddar, pancetta with rocket	£6.95
Black Pudding Stack crisp pancetta, grilled flat cap mushroom and a fried egg	£5.95	◆ Olives, feta, red onion and balsamic v	£5.95
Spiced Courgette and Cauliflower Fritters vg with a basil dip	£4.95	◆ Wild mushrooms, spinach and grana 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

Choose a minimum of 3 items from below

 LAND £3.50 each Salami Prosciutto Chorizo & Black Pudding BBQ Pulled Pork BBQ Sausages Chicken Liver Parfait	 SEA £4.50 each King Prawns Smoked Salmon Salmon Fishcake Crown Mussels Classic Moules Marinere	 GARDEN vgo £2.50 each Rocket & Grana Tomato & Onion Salad Marinated Olives Sundried Tomato Greek Salad Cauliflower and Courgette 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

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

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

◆◆ 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 & Mushroom with chimichurri dip gfo	£15.95
Piri Piri Chicken & Red Pepper with aioli dip gfo	£13.95
Herb Halloumi & Mixed Vegetable gfo v with a basil dip	£11.95
Lime & Chilli King Prawn & Tomato Skewer with lemon mayo gfo	£14.95

◆◆ Crown Grill Boards ◆◆

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

£22.95

1 BBQ ½ Rack of BBQ Ribs BBQ Pulled Pork BBQ Sausages Marinated Chicken Breast with beer battered onion rings and homemade red slaw	2 Hot & Spicy ½ Rack of Spicy Ribs Chilli Con Carne Piri Piri Chicken Hot Saucy Sausages with a sweet chilli flatbread and charred corn
3 Classic Grill 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.

8oz Fillet gfo	£23.95
8oz Sirloin gfo	£18.95
10oz Ribeye gfo	£20.95
Marinated Pork Chop gfo	£12.95
French Trimmed Breast of Chicken gfo	£13.95
Gammon Steak & Egg gfo	£11.95

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

◆◆ 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
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

Chargrilled Chicken Caesar with a traditional caesar salad of baby gem lettuce, crisp pancetta, croutons, grana shavings, anchovies and caesar dressing	£10.95	Sticky Beef Salad gf sirloin steak with hoisin & chilli topped with spring onion and sesame	£13.50
Beer Battered Fillet of Cod with hand cut chips, marrowfat mushy peas and a homemade tartar sauce	£12.95	Lamb Shank gf slow cooked with a red onion jus, mashed potato and crisp pancetta	£14.95
Crown Mussels & Fries gfo a classic dish of moules marinière served with crispy French fries, bread and aioli	£12.95	Warm Salmon Salad gf new potatoes, cherry tomatoes, mange tout and red onion	£15.95
Cheshire Steak & Ale Shortcrust Pastry Pie with red cabbage and your choice of hand cut chips, sweet potato fries, crispy French fries, seasonal vegetables or mashed potato	£13.95	Pan Seared Fillet of Seabass gf on a bed of crushed new potatoes, peas and spinach with a dill sauce	£14.95/16.95
Cheese & Onion Shortcrust Pastry Pie v with red cabbage and your choice of hand cut chips, sweet potato fries, crispy French fries, seasonal vegetables or mashed potato	£12.95	Baby Back Ribs 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	£18.95

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 **£13.95**. For a Bit O' Both it's **£14.95** or for a Tasty Trio it's **£15.95**.

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 **£31.95**

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

◆◆ Pasta and Pizza ◆◆

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

King Prawn Linguine garlic, chilli, sun blushed tomatoes, rocket & pesto	£12.95
Tagliatelle vgo with chicken, pine nut pesto, asparagus, red onion and sun blushed tomatoes	£10.95
Pea and Asparagus Risotto gf v add Chicken £13.95 or Seabass £16.95	£9.50
Pizza Margherita v a classic tomato and mozzarella topped with green pesto	£8.95
Pizza Carne tomato and mozzarella with pepperoni, chorizo, salami, chicken and Prosciutto ham	£10.95
BBQ Pulled Pork Pizza BBQ pulled pork, mozzarella and red onion	£10.50
Pizza Legumi vgo tomato and mozzarella with red onion, asparagus, sun blushed tomatoes, olives and wild mushrooms	£9.95



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	
Warm Chocolate Brownie gf served with salted caramel ice cream	£5.95	Dessert Waffles with your choice of topping: ① Chocolate and banana ② Blueberry compote and honey ③ Fresh strawberries and chocolate ice-cream	£5.95	Americano	£2.50
Lemon Posset and Homemade Shortbread	£5.95			Pot of Tea	£2.40
Sticky Toffee Pudding with butterscotch sauce and vanilla ice-cream	£5.95			Café Latte	£2.95
Raspberry and White Chocolate Cheese Cake with blueberry compote	£5.95	Crown Cheeseboard a selection of cheese served with apple, grape and celery	£8.50	(add a flavour for 50p - ask your server for details)	
Cheshire Farm Ice Cream/Sorbet. vanilla, strawberry, chocolate, honeycomb, baileys, salted caramel, raspberry or lemon sorbet. <i>Sorbets are gf and Dairy Free</i>	£3.95 for 2 scoops £4.95 for 3 scoops	Lancashire Blacksticks Blue - An award-winning creamy soft blue-veined cheese with an underlying tanginess		Flat White	£2.95
Apple and Summer Berry Crumble with vanilla ice-cream	£5.95	Kidderton Ash - a hand-made goats log rolled in food ash with an intricate blend of taste and texture		Cappuccino	£2.95
		White Fox - a creamy textured white Leicester with a slight crunch		Espresso	£2.50
				Large Espresso	£3.40
				Liqueur Coffee	£5.75
				Hot Chocolate	£2.95
				<i>We use Piacetto Espresso Coffee 'serving authentic Italian coffee to create great enjoyment in that one little moment'</i>	

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	£4.50	£6.20	£17.95
Altortas Sauvignon Blanc Zesty and zippy, a refreshing partner for salads, chicken and fish dishes	CHILE	£5.60	£6.75	£18.95
Cave de Massé Colombard-Ugni Blanc Medium dry white wine with lemony aromas and apple freshness	FRANCE	£5.60	£6.75	£18.95
Solstice Pinot Grigio delle Venezie A fresh clean Italian Pinot Grigio with subtle notes of citrus and pear	ITALY	£5.60	£6.75	£18.95
Waipara Hills Sauvignon Blanc, Marlborough Powerful aromas of nettle and snow pea: the palate bursts with fresh citrus, grapefruit and melon notes	NEW ZEALAND	£7.20	£9.60	£27.95
Picpoul de Pinet, Reserve Mirou Bright and fresh wine produced in the warm climes of Languedoc. Lots of citrusy fruit, it's particularly good with fish and seafood.	FRANCE			£19.95
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
Mâcon-Villages, Pascal Clément Floral and citrus aromas, with notes of accacia and honeysuckle. This unoaked chardonnay from Burgundy is elegant with refreshing acidity and long-lasting fruit flavours	FRANCE			£32.95

◆◆ Red Wine ◆◆

		175ml	250ml	Bottle
Berri Estates Shiraz Medium-bodied and fruity with raspberry, cherry and plum flavours	AUSTRALIA	£4.50	£6.20	£17.95
Luis Felipe Edwards Lot 18 Merlot Soft, smooth, approachable Merlot with rounded cherries and spiced plums	CHILE	£4.50	£6.20	£17.95
Don Jacobo Rioja Crianza Abundant bright raspberry and cherry aromas layered with a creamy oak character	SPAIN	£5.85	£7.95	£22.60
Portillo Malbec, Mendoza Enticing aromas of blackberry and plum with a background of warming spice	ARGENTINA	£5.85	£7.95	£22.60
Rare Vineyards Pinot Noir From the foothills of the Pyrenees, soft, lightly oaked with flavours of cherries and blueberries	FRANCE	£5.75	£7.05	£19.50
Caves Road Classic Red Cabernet Sauvignon-Merlot Mulberry fruit, bay leaf and notes of chocolate, black plum and violet	AUSTRALIA			£26.00
Château de Fleurie, Domaine Loron A fine example from the most popular of the Beaujolais crus, Château de Fleurie is mellow and elegant, with a silky texture and plenty of ripe, red fruit.	FRANCE			£29.95
Chateau Musar, Jeune Rouge, Bekaa Valley A blend of Cinsault and Syrah with the balance Cabernet Sauvignon; velvety soft tannins reveal ripe red cherry, blackcurrant and blueberry, mixed with violets and peppery cinnamon spice on a long finish	LEBANON			£31.95
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 Poeti Prosecco DOC, Brut (200ml) Apple, white peach and citrus with a fresh, delicate and soft finish.	ITALY	£7.95
Codorníu Brut, Cava Refreshing Cava with delicious floral aromas and a dry finish	SPAIN	£20.95
Fantinel Prosecco Extra Dry Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints	ITALY	£26.95
Bolla 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	£4.50	£6.20	£17.95
Délicat Rosé, Côtes de Thau Beautiful, pale pink rosé hailing from the sun-drenched hillsides of the South of France. Dry and elegant with aromas of red fruit and hints of white flowers	FRANCE	£5.45	£7.45	£21.25

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, Pea and Asparagus 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



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The Crown Hotel, Bar & Grill

Crown_Hotel

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