

# A LA CARTE MENU

## CROWN OF CRUCIS

It is a pleasure to present our re-opening menu. I hope you agree that there is something for everyone. We focus on local British produce and seasonality, based on classics, cooked by skilled chefs, to deliver the best quality from British farms and shores to your plate. We cater for all requirements, from whether it's a quick bite to eat, a coffee and a slice of cake by the brook or an intimate gathering in our private dining room to large scale events with specially tailored food and drinks menus. We have the experience to deliver whatever your needs.

Kind regards, the culinary team

### LIGHT BITES

*(tapas style)*

Mixed artisan bread board, confit garlic & salted butter £4.50 (v)

Stone in purple kalamata olives £4.50 (vg)

Crispy whitebait, tartare sauce, lemon £4.50

Local radishes, beetroot hummus, ciabatta £4.50 (vg)

Pea and parmesan arancini, mint crème fraiche £4.50

### STARTERS

**A mix of British classics and some of our signature dishes, with some occasional influences from abroad.**

Homemade seasonal soup, ciabatta, salt and oil £5.95

Salad of grilled artichokes, borlotti beans, smoked confit tomatoes, spring onions, mint £6.75 (vg)

Twice baked Cheddar soufflé, Wookey Hole cheese, English mustard & chive cream sauce £7.50 (v)

Torn buffalo mozzarella, Isle of Wight heirloom tomatoes, broad beans, basil and herb Kalamata olive oil £8.95 (v)

Grosvenor Collection prawn cocktail, spicy bloody Mary sauce, avocado, cucumber, crisp lettuce, wedge of lemon, brown bread and butter £8.95

### SANDWICHES

available Mon-Fri 12-5pm, add fries for £2.95

Reubens salt beef sourdough sandwich,  
kraut, dill pickles, Russian dressing £8.75

Borough market grilled ciabatta and chorizo,  
rocket and red pepper, olive oil £8.50

Roast red pepper, avocado, rocket,  
haloumi, cucumber, harissa £7.95 (v)

Surf and turf tacos

Spiced pulled pork, pickled red cabbage,  
crisp lettuce and pomegranate. Cold water prawns,  
sweet chilli, gem lettuce and lemon mayo £9.50

Hot roast sandwich of the day,  
dipping gravy from £11.95

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## GROSVENOR TWIST ON BRITISH CLASSICS

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**What every good menu should have, the pub classics. We have focused on our local value where ever possible, considering local producers and ingredients, seasonality, our carbon footprint, and ultimately ingredients that make a delicious meal.**

Local bangers, creamed mashed potatoes, kale, crispy onions, gravy, our own pickled mustard £13.50

Puff pastry Wellington, roasted butternut squash, Somerset Brie, spinach, lentils, duxelles, served with creamy mash, tenderstem broccoli and rosemary infused Diane sauce £13.50 (v)

Buttermilk chicken burger, guacamole, sriracha mayonnaise £13.50

Green spinach risotto, garden peas, broad beans, pea shoots, sprinkled with crumbled goat's cheese £13.00 (v)

Grosvenor plant based burger, roasted red peppers, red cabbage slaw, spiced avocado, vegan sriracha mayonnaise, fries £13.95 (vg)

The Crown 180g minced short rib burger, served in a brioche bun, locally brewed beer cheese sauce, little gem lettuce, beef tomatoes, house relish, pickles, fries £14.50

Add; pulled pork £2, smoked back bacon £1, guacamole £1, bacon jam £2

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## FROM THE BRITISH FIELDS

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**These delicious salads have been developed by our talented chefs using locally grown and handpicked seasonal ingredients, grown using highly sustainable methods and utilising consolidated deliveries to lessen the impact of vehicles on the road**

Salad of chargrilled asparagus and tender stem broccoli, chicory, pomegranate, crispy kale, soy, maple and chilli dressing £12.95 (vg)

Warm salad of Severn and Wye hot smoked salmon, green beans, new potatoes, & watercress, finished with English dairy natural yoghurt & fresh lemon £13.95

Grilled breast of Banham chicken, gem lettuce, soft-boiled free-range egg, crispy bacon, spring onions, homemade smoked anchovy dressing on the side £13.95

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## FROM BRITISH SHORES

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**Our fresh fish comes from British waters, giving us access to the best markets and fish, working with partners who support the responsible fishing scheme, ensuring effective conservation and management of marine life.**

Grosvenor Collection fish and chips, skin off 8oz haddock fillet, locally brewed beer batter, crushed minted peas, homemade tartare sauce, wedge of lemon £13.95

Fish stew of red mullet fillets, squid and tiger prawns served in a bouillabaisse sauce, samphire, tomatoes, toasted ciabatta and aioli £16.75

Roasted supreme of Scottish hake, crushed new potatoes, chard, steamed clams, fennel and sorrel sauce £18.95

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## GROSVENOR HANDMADE SIGNATURE PIES

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Grosvenor Collection slow cooked shepherd's pie, carrots, celery, Worcester sauce, piped Parmesan mashed potato £13.95

Banham chicken pie, chicken thighs, shallots, bacon lardons, wild mushrooms and girolles, tarragon cream sauce, mashed potato £15.95

All our pies are served with buttered seasonal vegetables & a jug of gravy

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## FROM BRITISH FARMS

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**A meat lover's favourite section. Wherever possible, we have sourced meat from farms as close to the pub as we can, and used sustainably farmed and outdoor reared animals. The result is a great flavour and succulent meat.**

Roast breast and leg of Banham chicken, served with a warm salad of asparagus, new potatoes, peas, courgettes, truffle vinaigrette 14.95

Slow roasted Hampshire trimmed pork belly, crackling, on a bed of pulled pork, Puy lentils, spring greens, apple sauce £17.75

Dry aged rump steak 225g, roasted field mushroom, watercress and pickled shallot salad, fries £19.50

Dry aged rib eye steak from, 280g, roasted field mushroom, watercress and pickled shallot salad, fries £24.95

### SAUCES

Rosemary infused Diane sauce £2.50, Blue cheese sauce £3.50,  
Classic peppercorn £2.50, Grosvenor house butter £2.50, Bearnaise sauce £3.00

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## ON THE SIDE

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### A selection of seasonal side dishes and pub favourites

Maple roast heritage carrots, sesame, pomegranate £3.50 (v)

Extra fine green beans, garlic, Parmesan £4.75

Three Cheddar baked, gratinated, cauliflower cheese £4.50 (v)

Beef and cherry tomato salad, shallots, marjoram £5.00 (vg)

Skin on fries £3.50 (v)

Truffle oil and grated Parmesan fries £4.00

Creamy mashed potato £3.75 (v)

# DESSERT MENU

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Choice of Joe's award winning ice creams, £2.50 per scoop.

Raspberry mille-feuille, layers of caramelised puff pastry, fresh raspberries, raspberry gel, crème patissiere £7.50

Lemon posset, shortbread, fresh raspberries, candied lemon zest £6.50

Grosvenor Collection chocolate bomb, topped with popping candy, filled with vanilla ice cream, Milky Way mousse, toffee pouring sauce £7.50

Eton mess, for 2 to share, giant meringue, macerated valley of Evesham strawberries, whipped vanilla cream £14.50

## WEST COUNTRY CHEESE

Create your own cheese board choose from one of our carefully selected local artisan cheese's

£4.50 per cheese accompanied by seasonal chutney and savoury biscuits

## HOT DRINKS

### IRON AND FIRE COFFEE

AMERICANO	£2.50
CAPPUCCINO	£2.80
FLAT WHITE	£2.80
LATTE	£2.95
ESPRESSO	£2.10
DOUBLE ESPRESSO	£2.50
MOCHA	£3.45
MACCHIATO	£2.20
DOUBLE MACCHIATO	£2.50
BABYCCINO	£1.20

### JOE'S TEA'S

EVER-SO-ENGLISH B'FAST	£2.45
EVER-SO-ENG B'FAST LOOSE	£2.45
EVER-SO-ENGLISH DECAFFEINATED	£2.45
THE EARL OF GREY	£2.45
EARL OF GREY LOOSE	£2.45
QUEEN OF GREEN	£2.45
THE BERRY BEST	£2.45
WHITER THAN WHITE	£2.45
WHITER THAN WHITE LOOSE	£2.45
FEISTY TURMERIC GURU	£2.45
PROPER PEPPERMINT	£2.45
SWEET CHAMOMILE	£2.45