



## Starters/Small Plates

<b>Mixed Olives</b>	<b>£5.95</b>	<b>Twice Baked Goats' Cheese Soufflé</b>	<b>£10.95</b>	<b>Venison Scotch Egg</b>	<b>£10.95</b>
Askers Bread Selection (per person)	£6.25	With caramelised red onion and chive sauce		With Guinness mayonnaise	
Served with olive oil and balsamic		<b>Chicken Liver Parfait</b>	<b>£10.95</b>	<b>Yakitori Sweet &amp; Soy Chicken Skewer</b>	<b>£10.95</b>
<b>Crown Soup of the Day</b> (v)	<b>£8.75</b>	Served with toasted brioche and onion chutney		Served with wasabi slaw	
Served with Askers bread		<b>Mozzarella &amp; Roasted Pepper Arancini</b>	<b>£10.95</b>	<b>Sweet Potato Falafel</b> (v) (ve)	<b>£10.50</b>
<b>Pancetta and Pork Croquettes</b>	<b>£10.95</b>	Served with basil mayonnaise		With beetroot, orange and chicory salad	
Served with Piccalilli purée and scratching popcorn		<b>Crab &amp; Prawn Thermador</b>	<b>£11.25</b>		
		Topped with parmesan crumb and served with mini-Crown loaf			

## From the Grill

<b>Sirloin</b> 225g (8oz) <b>£31.95</b>	<b>Fillet</b> 200g (7oz) <b>£37.95</b>
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All steaks are served with chunky chips, roasted beef tomato, baked field mushroom and beer battered onion rings

Add to the above:

<b>Stilton Sauce</b> <b>£2.95</b>	<b>Peppercorn Sauce</b> <b>£2.95</b>	<b>Béarnaise Sauce</b> <b>£2.95</b>
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## Burgers

<b>The Crown's Provenance Burger</b> Prime burger using 100% local Lincoln Red Beef from our own KNEAD Farm with crispy gem, beef tomato, mayonnaise and pickles served with chunky chips and homemade beer battered onion rings <b>£19.95</b>	<b>KNEAD Farm Indian Lamb Burger</b> KNEAD Farm lamb mince marinated with Indian spice topped mango chutney and caramelised onions in a toasted burger bun, served with Bombay fries and raita <b>£19.95</b>
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Add to the above:

<b>Mature Cheddar</b> <b>£2.00</b>	<b>Bacon</b> <b>£2.25</b>	<b>Colston Bassett Stilton</b> <b>£2.50</b>
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## Classics

<b>Confit Chicken Leg with Peppercorn sauce</b> Confit free range chicken leg, thyme fondant potato, roasted cabbage with sage and onion stuffing <b>£21.95</b>	<b>Lamb Shank Pie</b> Slow cooked lamb shank with redcurrant jelly and red wine gravy, topped with shortcrust pastry and served with bubble & squeak, cauliflower cheese, glazed carrots and savoy cabbage <b>£22.95</b>
<b>Steak &amp; Stout Pie</b> 14-hour braised beef with rich stout & bone marrow gravy, redcurrant jelly, mustard and Worcestershire sauce in full pastry, served with whole grain mustard mash, buttered greens and carrot purée <b>£22.95</b>	<b>Venison Sausage and Mash</b> Local venison sausages served with creamy mash potato and onion gravy and buttered greens <b>£19.95</b>

## From the KNEAD Farm

<b>KNEAD Farm Braised Beef Bourguignon</b> Braised beef cooked in a classic Bourguignon sauce and served with horseradish mash & braised red cabbage <b>£22.95</b>	<b>Trio of KNEAD Farm Lamb</b> Pulled shoulder of Lamb Shepherd's pie, herb crusted lamb chop & rolled loin of lamb stuffed with rosemary and apricots accompanied by rainbow beets, carrot puree and celeriac fondant <b>£24.95</b>
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## From the Sea

<b>Hake Kiev</b> Hake kiev filled with garlic & parsley butter served with lemon hollandaise, charred gem and truffle oil fries <b>£21.95</b>	<b>Fish &amp; Chips</b> St Austell Tribute beer battered haddock served with chunky chips, mushy peas, tartare sauce and lemon <b>£20.95</b>
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## Sides

<b>Chunky Chips</b>	<b>£5.25</b>
<b>French Fries</b>	<b>£5.25</b>
<b>Truffle Oil &amp; Parmesan Fries</b>	<b>£6.95</b>
<b>Homemade Onion Rings</b>	<b>£5.25</b>
<b>Rocket &amp; Parmesan Salad</b>	<b>£4.95</b>

## Cheese

A selection of the following cheeses, all served with biscuits, grapes, celery and chutney

**£16.95**

<b>Mature Cheddar</b> Classic and simple naturally mature cheddar cheese	<b>Cornish Yarg</b> A semi-hard cows' milk cheese made in Cornwall	<b>Cropwell Bishop Stilton</b> A rich and tangy Stilton with a unique velvety soft texture that melts in the mouth
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## Vegan/Vegetarian

<b>Sweet Potato, Pearl Barley &amp; Kale Pie</b> Served with root vegetable bubble & squeak, savoy cabbage and vegan gravy <b>£20.95</b> (v) (ve)	<b>Penang Curry</b> Aromatic coconut sauce with peppers, cauliflower, green beans and mangetout with steamed basmati rice <b>£19.95</b> (v) (ve)
<b>Spicy Broad Bean, Pea &amp; Spinach Vegan Burger</b> A lightly spiced broad bean, pea & spinach burger flecked with breadcrumbs and rice flakes with sriracha spice and jalapeño topped with guacamole and served in our vegan brioche bun with fries <b>£19.95</b> (v) (ve)	<b>Spiced Bang Bang Cauliflower Flatbread</b> Honey flatbread layered with hummus, sumac onions and spicy bang bang cauliflower finished with harissa yoghurt <b>£19.95</b> (v)

## Desserts

<b>Lemon &amp; Mascarpone Cheesecake</b> Served with raspberry sorbet and winterberry compote <b>£10.50</b>	<b>Millionaire Chocolate Torte</b> <b>£10.50</b> Served with chocolate crumb and vanilla bean ice cream
<b>Black Forest Tart</b> <b>£10.50</b> With rum and raisin gelato	<b>Ice Cream - per scoop</b> <b>£2.95</b> Served with a Rossini wafer Vanilla Bean   Chocolate   Strawberry
<b>Pear and Blackberry Crumble</b> <b>£9.95</b> With vanilla custard	<b>Sorbet - per scoop</b> <b>£2.95</b> Served with a Rossini wafer Mango   Raspberry   Blood Orange
<b>Sticky Toffee Pudding</b> <b>£10.95</b> Served with butterscotch sauce and vanilla ice cream	

## Dessert Wine

	75ml	Bottle
<b>Botrytis Semillon, Reserve Berton Vineyard. 37.5cl</b> (ve)	<b>£7.50</b>	<b>£25.00</b>
<b>South Eastern Australia</b>		
<b>10 Year Old Tawny, Barros</b> (ve)	<b>£5.00</b>	<b>£49.50</b>
<b>Douro, Portugal</b>		

Please ask a member of staff if you require information on allergens within our dishes. Please note we only accept card payments, we no longer take cash or cheques.



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(v) Vegetarian | (ve) Vegan



Proudly using the finest tasting potatoes in our dishes!

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