



Crown & Bear



Sample of Guest Dishes

Starters

Creamy garlic mushrooms on toast

8.95

Crispy coated whitebait spiced mayo, lemon wedge

7.95

Mains

Roast Rump Steak

Hand carved rump steak, topped with Welsh Rarebit, buttered asparagus spears, a pot of chunky chips

16.95

(GF)

Sourdough Croque Monsieur

Pesto dressed leaves, skinny fries

12.95

Roasted Salmon Fillet

Butter roasted salmon fillet, creamy prawn sauce

Served with tenderstem broccoli, green beans and new potatoes

16.95

(GF)

Shepherd's pie

Slow roasted lamb in a rich stock and red wine gravy

Topped with mashed potato & cheddar cheese

Served with braised red cabbage, roast carrot and parsnip

14.00/17.00

(GF)

Amazing Butter Roasted Pork Tenderloin

Seasalt baked new potatoes, fresh greens, cream & smoked bacon sauce

16.95

(gf)