

THE THREE CROWNS



Small plates

Choose four plates, plus a bowl of chips for 21

Tofu Nuggets	6.5
Siracha dip (pb)	
Watercress soup,	5.5
Toasted pine nuts & pecorino croutons	
Popcorn squid,	6.5
Lemon & dill mayonnaise, garlic, chilli, & parsley	
Cocktail sausages;	4.5/8
half or full pint with apple & pomegranate mustard	
Hummus, babaganoush & olives	7.5
Seasonal crudités (pb)	
Three Crowns mac & cheese	5/8
Add mushroom & truffle oil/crispy bacon & chilli oil £2	
Halloumi fries	5.5
chipotle mayonnaise (v)	
Jerk chicken wings	6
Sweet potato crisps, molasse & Scotch bonnet sauce	
Shell on Tiger Prawns	6.5
Garlic & chilli, served with sourdough	

Main Course

Plant based laksa	11
Asparagus, peas, red pepper, roasted squash & noodles (pb)	
Add chicken/pork/salmon £3.50	
Seared salmon	14
Jersey Royal, sprouting broccoli, crab & lobster bisque (gif)	
Roasted lamb rump	
White bean puree, roasted heritage carrot & rosemary jus (gif)	
Buddha Bowl	10
Tofu, quinoa, Asian slaw, edamame & sweet potato (pb, gif)	
ADD Extra – falafel/halloumi £2, Chicken £2.5	
Beer battered haddock	11.5
chips, pea puree, tartare sauce & lemon	
Beef or Chicken burger	10.5
Three Crowns burger relish, gherkins, pickles & chips	
Emmental/mushrooms/caramelised onions/ onion rings 1 each	
/ Streaky bacon/Cuban pork/fried egg £2 each	
Moving Mountains burger	11
Three crowns vegan burger sauce, gherkins, pickles & chips (pb)	
Cottage pie	12.5
Mixed leaves & house dressing	

FOOD SERVED

Monday to Friday 12pm – 3pm & 4pm – 10pm

Saturday 12pm – 10pm

Sunday 12pm – 9pm

Toasties

Served until 5pm

Gif bread available

Add chips and/or cup of soup for 1.5 each

Fish finger sandwich	5.5
baby gem & tartare sauce, served on brioche bun	
Mojo pork	6.5
Cuban marinated pork shoulder, ham, gherkins, mustard & emmental cheese	
Roasted Mediterranean vegetables	6.5
Confit garlic mayo, vegan cheese, pesto (pb)	
Grilled chicken	5.5
Portobello mushrooms, pepper jack cheese, roasted red peppers	

Nachos 9.5

Classic, nachos, cheese, guacamole, tomato salsa, sour cream, jalapeños (gif)

Classic Plant Base, nachos, vegan cheese, guacamole, tomato salsa, jalapeños (pb, gif)

+ADD for 4.5

Cuban pork (gif)

or

Frijole beans (pb, gif)

Puddings 4.5

Selection of ice cream

Vanilla, strawberry & yusu, peanut & chocolate (all pb)

Three Crowns apple crumble mousse

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken one should assume that contact with peanuts, tree nuts, gluten, dairy, soy and other allergens is possible.

V = Vegetarian PB = Plant Based GIF = Gluten Ingredient Free