

# THE THREE CROWNS



## Small plates

Choose four plates, plus a bowl of chips for 21

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

## Main Course

<b>Plant based laksa</b> <i>spicy noodle soup</i>	<b>11</b>
Asparagus, peas, red pepper, roasted squash & noodles ( <i>pb</i> )	
Add chicken/pork/salmon £3.50	
<b>Buddha Bowl</b>	<b>10</b>
smoked tofu, quinoa, Asian slaw, edamame & sweet potato	
( <i>vv, gif</i> )	
ADD Extra – falafel/halloumi £2, Chicken £2.5	
<b>Beer battered haddock</b>	<b>11.5</b>
chips, pea puree, tartare sauce & lemon	
<b>Moving Mountains B12 Vegan burger</b>	<b>11</b>
Three crowns vegan burger sauce, gherkins,	

## Nachos 9.5

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

**Classic Vegan**, nachos, vegan cheese, guacamole, tomato salsa, jalapeños (*vv, gif*)

**+ADD for 4.5**

Cuban Pork(*gif*) or Frijole beans (*gif, vv*)

## FOOD SERVED

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

Saturday 12pm – 10pm

Sunday 12pm – 9pm

## Sunday Roast

Served with roasted carrots, parsnips, crispy roasties, braised cabbage, gravy and a yorkie.

### 10 hour slow roasted lamb shoulder

15.0

### Half roast chicken

14.5

### Roast sirloin of beef

15.5

### Slow roasted pork belly

14.5

### Vegetarian mixed bean loaf

13.5

## Puddings 4.5

### Selection of ice cream

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

### Three Crowns apple crumble mousse

A delicious unexpected twist on the British classic. Our little showstopper...

## Sides 3.5

Chips	Wilted kale
Spicy rice	Bread & oil
Fried Plantain	

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 VV = Vegan GIF = Gluten Ingredient Free