

*Churchill's
Restaurant*

The Crown Hotel

Our Red Wines

75cl | 250ml | 175ml | 125ml

Monte Verde Merlot 2021 – Chile

£24.00 | £7.80 | £5.40 | £3.90

Deep-coloured and intensely juicy yet light and supple on the palate

Portillo Malbec – 2020 – Argentina

£26.00 | £8.80 | £6.20 | £4.50

Ruby-red wine displaying a fresh and fruity nose, enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours

Short Mile Bay Shiraz – 2020 – Australia

£25.00 | £8.50 | £6.75 | £4.00

Deep-coloured and full-bodied with lots of rich berry fruit on the palate and a pinch of pepper spice so typical of Shiraz

Cullinan View Shiraz 2019 / 2020 – South Africa

£25.00 | £8.50 | £6.75 | £4.00

Deep in colour and spicy flavour mingled with sweet vanilla oak from the maturation in small oak barrels

Rare Vineyards Pinot Noir 2020 – France

£25.00 | £8.50 | £6.75 | £4.00

The smooth, velvety palate shows cherry and blueberry flavours backed with a hint of sweet oak spice

Don Jacobo Rioja 2017 – Spain

£32.00 | £11.50 | £8.80 | £6.00

Abundant raspberry aromas mingle with sumptuous cherry; layered with a creamy barrique character

gf = gluten free, gfa = gluten free available, v = vegetarian, ve = vegan

Products may contain allergens, please make a member of the team aware.

Our White Wines

75cl | 250ml | 175ml | 125ml

Da Luca Pinot Grigio 2020 – Italy

£24.00 | £7.80 | £5.40 | £3.90

Showing aromas of white flowers, pink grapefruit and Cox's apple; the palate displays melon and guava flavours with a crisp acidity and rich finish

Ayrum Airen 2018 – Spain

£23.00 | £7.80 | £5.40 | £3.90

Peachy and very soft with notes of lychee and pineapple. Made from the Airén grape variety, the most widely planted white grape in Spain

El Velero Verdejo 2020 – Spain

£23.00 | £7.80 | £5.40 | £3.90

The Verdejo grape is an aromatic variety, this wine shows melon and green apple on the palate with floral notes on the finish

Reserve de Mirou Picpoul 2019 – France

£26.00 | £8.80 | £6.20 | £4.50

This wine is suitable for vegan diets. Citrusy, with delicious ripe fruit, a soft taste and delicate nose with pleasant traits of acacia, hawthorn blossom

Alma Mora Chardonnay 2020 – Argentina

£25.00 | £7.80 | £5.40 | £3.90

Light, dry and fresh with aromas of pineapples and white flowers. An undertone of herbal notes with tropical fruits

Vidal Sauvignon Blanc 2018/2019 – New Zealand

£31.00 | £10.50 | £7.80 | £5.20

Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour

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Our Rosé Wines

75cl | 250ml | 175ml | 125ml

Wicked Lady White Zinfandel 2020 – USA

£25.00 | £7.80 | £5.40 | £3.90

A fruit-forward-yet-bold red that's loved for its red fruit flavours and smoky exotic spice notes

El Velero Tempranillo-Garnacha Rosado 2018 – Spain

£24.00 | £7.80 | £5.40 | £3.90

A deep-coloured rosé, with red fruit aromas reminiscent of redcurrant and cherry

Corte Vigna Pinot Grigio 2020 – Italy

£26.00 | £7.80 | £5.40 | £3.90

A slightly medium-dry rosé, soft and fruity

Our Sparkling Wines

Prosecco

Small bottle (200ml), £8.50 | Bottle (75cl), £27.50

Champagne

Tattinger Brut Reserve 750 ml | £ 67.00

Tattinger Rosé 750 ml | £67.00

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Starters

Wild mushroom chowder (gf) | £5.50

sautéed mushroom, crispy pancetta, shallot rings, roasted garlic oil

Chicken liver pate (gfa) | £6.50

tomato chutney, watercress, toasted sourdough

Smoked haddock florentine fishcakes | £6.50

choron sauce, pea shoots, lemon segments

Confit duck (gf) | £7.00

orange, pomegranate & rocket salad, honey vinaigrette

Pan fried chana tikki (ve) | £6.00

sweet pickled cucumber & coriander salad, raita

Goats cheese mousse (gf, v) | £6.00

watermelon, walnut, pea shoots, raspberry dressing.

Poached salmon roulade | £7.00

smoked salmon, cream cheese purée, watercress, brown bread dressing

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Main Courses

Chargrilled 8oz sirloin steak (gf) | £20.00

Maitre d'hôtel butter, mushroom, tomato, hand cut chips, watercress

Pan roasted pork fillet | £17.00

creamy mash potato, black pudding bon bon's, sticky red cabbage, apple jus

Grilled sea bass fillet (gf) | £18.00

chive crusted new potatoes, fine beans, avocado salsa

Moroccan style butternut squash (ve) | £13.50

chickpea puree, roasted pepper cous cous, apricot vinaigrette

Roasted chicken breast stuffed with mozzarella (gf) | £16.00

pommes anna, italian style ratatouille, cacciatore jus

Beer battered haddock fillet | £13.50

hand cut chips, mushy peas, tartar sauce, lemon wedge

Cauliflower & almond curry (gf, ve) | £13.50

pilaf rice, poppadum, mango chutney

The Crown pasta of the day | £13.50

Side Orders

£4.00 each

hand cut chips | mash potato (gf) | sautéed new potatoes (gf)
onion rings | roasted carrots & parsnip (gf) | fine beans (gf)
house salad (gf) | caesar salad

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Desserts

Crème brûlée (gfa) | £6.00
Apple crumble crème brûlée

Banoffee Eton mess (gfa) | £6.50

Strawberry Daiquiri cheesecake | £6.50
strawberry coulis, lime tuile

Harrogate tart | £6.00
Chantilly cream, raspberry coulis

Dark chocolate and orange bread & butter pudding, custard | £6.00

Vanilla, white chocolate & lemon curd sundae (gf) | £6.50

Cheese & biscuits (gfa) | £7.50
celery, grapes, chutney

Hot Beverages

Americano | £3.20
Double Espresso | £2.70
Espresso | £2.20
Cappuccino | £3.40
Café Latte | £3.40
Macchiato | £3.20
Pot of Tea | £3.00
Hot Chocolate | £3.40
Mocha | £3.40

Liqueurs

Bailey's Irish Cream | £4.80
Cock Burn's Port | £3.70
Disaronno Amaretto | £3.80
Courvoisier VSOP | £8.30