

GLUTEN FREE AT THE CROWN HENLOW

NIBBLES

JALAPENO CORNBREAD coriander 3.95	MARINATED OLIVES (V) garlic 3.95	SHORT RIB BURNT ENDS bourbon glaze 5.25	SUN BLUSHED TOMATO HUMMUS gluten free bread 3.95
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STARTERS

GIN & TONIC CURED SALMON, GRAPEFRUIT house pickles 8.50
BUFFALO CHICKEN WINGS, BLUE CHEESE MAYO hot sauce 6.95
SWEETCORN SOUP, CHIPOTLE CRÈME FRAÎCHE (V) jalapeno cornbread 5.50
SWEET & SOUR SPRING VEGETABLE SALAD, GOATS CURD, PUMPKIN SEEDS (V) passionfruit dressing 6.95

CHARCOAL GRILL

cooked over natural charcoal on our indoor BBQ grill

10OZ RUMP 20.95	8OZ SIRLOIN 21.95	16OZ PORTERHOUSE 26.95	10OZ RIBEYE 22.95
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16OZ PORK T-BONE apple sauce 19.95	GAMMON & DUCK EGG gooseberry ketchup 13.95	10OZ BARNESLEY CHOP mojo verde 19.95	CHARRED BEEF SHORT RIB bourbon glaze, slaw 18.95
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served with skinny fries & dressed leaves

STEAK SAUCES 2.50 PEPPERCORN, BOURBON OR MOJO VERDE

MAINS

PAN ROASTED BREAM, PEA, LEMON & PARSLEY RISOTTO, PANCETTA lemon oil 16.95
ROAST STONE BASS, SWEETCORN, POTATO & CLAM CHOWDER tarragon 16.95
CHARGRILLED DUCK BREAST, POTATO ROSTI, PEA, LEEK & ASPARAGUS FRICASSEE black garlic 18.95

DESSERTS

CHOCOLATE BROWNIE, WHITE CHOCOLATE & HONEYCOMB PARFAIT salted caramel sauce 6.75
RICE PUDDING, ORANGE, LEMON & THYME MARMALADE mango sorbet 6.75
BUTTERMILK PANNACOTTA, STRAWBERRY & RHUBARB COMPOTE rhubarb & elderflower sorbet 6.75

CROWN
PUB . DINING . ROOMS
— HENLOW —