



**THE OLD
CROWN
INN**

Light Bites

Pork crackling bites, cider apple sauce GF	£4
Nocellara olives VG / GF	£4
Mini breads, seaweed butter	£4

Starters

Dressed Cornish crab on toasted sourdough, lime mayo	£9
Cherry vine tomato & mozzarella salad, basil oil GF / V	£7
Homemade sausage roll, brown sauce	£7
Minted lamb chipolatas, mint yoghurt & spiced tomato relish	£7
Chicken liver parfait, red onion jam, toasted sourdough	£7
Smoked Applewood cheese croquettes, rhubarb & beetroot ketchup V	£7

Mains

Topside of beef, Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes, seasonal veg, gratin, gravy, horseradish crème fraîche	£14
Smoked spiced lamb, Yorkshire pudding, butternut puree, duck fat roast potatoes, seasonal veg, gratin, gravy, salsa verde	£15
Slow roasted pork belly, celeriac & thyme puree, duck fat roast potatoes, Yorkshire pudding, gratin, seasonal veg, gravy, cider apple sauce	£14
Chickpea, chia seed & mushroom nut roast, butternut & sorrel puree, roast potatoes, seasonal veg, gravy VG / GF	£12
8oz beef burger with tomato, lettuce, onion mayo, sourpuss bun & skinny fries	£14
Spicy lentil burger with tomato, lettuce, rhubarb & beetroot ketchup, sourpuss bun & skinny fries VG	£11
Cornish mussels cooked in cider & leeks served with skinny fries GF	£12
Buddha bowl - roasted cauliflower, carrots, red cabbage, split pea & quinoa, tahini dressing GF / VG	£10

Sides

Skinny fries VG / GF	£3.5
Truffled Parmesan fries GF	£4
Triple cooked chips VG / GF	£3.5
Seasonal vegetables VG / GF	£3.5
Green salad VG / GF	£3

Desserts

Chocolate brownie, chocolate sauce, vanilla ice cream GF	£6
Lemon drizzle cake, poached rhubarb, lemon sorbet VG	£6
Bath cheeseboard for two – local cheeses, crackers, chutney, quince jelly, walnuts, frozen grapes N	£12
Scoop of ice cream or sorbet	£1.5