



Light Bites

Pork crackling bites, cider apple sauce GF	£4
Norcellara olives VG / GF	£4
Homemade mini breads, infused butter V	£4
Sea salt & rosemary breadsticks, heritage carrot hummus V	£4

Starters

Harissa roasted tomatoes, sumac heritage carrots, tahini dressing VG / GF	£6
Homemade sausage roll, date ketchup	£7
Haddock Kedgeree croquette, curried raisin ketchup	£7
Crab & lime mayo on toasted sourdough	£9
Chilled asparagus, crispy soft-boiled egg, angry sauce V	£7
British charcuterie board, pickled cucumber & chutney	£9

Mains

Fresh Exmouth mussels, cooked in cider & leeks served with fries GF	£12
Buddha bowl - roast cauliflower, carrots, pickled red cabbage, split pea, quinoa, spiced tahini VG	£10
Butchers bowl - BBQ & slow cooked meats, bone broth, steamed rice, egg, fermented vegetables	£15
Grilled mackerel fillets, green beans, olives, Isle of Wight tomatoes, salsa verde GF	£14
Butter poached rump steak, roasted cherry tomatoes, bone marrow, triple cooked chips GF	£19
Darcy pie, creamy mash & greens – <i>please ask for todays options</i>	£11
BBQ miso chicken breast, papaya salad, Bourbon pickled jalapeños GF	£14
Beef burger, Kelston cheddar, bacon jam, tomato, lettuce & skinny fries	£13
Dirty bean & lentil burger, cucumber kimchi, tomato, lettuce, mayo & sweet potato fries V	£11
Cider battered fish & chips, crushed peas, house tartar sauce, charred lemon GF	£12
Homemade hot dog, pulled pork, lettuce, onion, French's American mustard, pretzel bun & fries	£13

Sides

Skinny fries VG / GF	£3.5
Sweet potato fries VG / GF	£4
Triple cooked chips VG / GF	£3.5
Seasonal vegetables V / VG	£3.5
Green salad VG / GF	£3

Desserts

Chocolate brownie, chocolate sauce, vanilla ice cream V	£6
Orange polenta cake, pistachio, orange sorbet V / GF / N	£6
Bath cheeseboard for two – local cheeses, crackers, chutney, quince jelly, walnuts, frozen grapes N	£12
Scoop of ice cream or sorbet V	£1.5

*Our food is freshly prepared to order, please bear with us during busy times.
Please inform a team member of any allergies or intolerances prior to ordering*
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Our promise

We're doing our bit to reduce our carbon footprint & become more environmentally friendly.

Here's what we're doing in the bar:

No more plastic straws

Only serve takeaway coffees in biodegradable cups

In the kitchen:

Serve more fish that is sustainably & ethically caught

Be conscious to turn off cookers & electric devices when not in use

Throughout the business:

Use more local suppliers to cut our carbon footprint

Recycle all glass bottles

Recycle all cardboard

Our chefs source food for its quality, freshness & flavour, using locally sourced & seasonal produce - wherever possible.

Our menus are designed to be accessible, including dishes that are vegan, vegetarian & free from gluten.

Coming soon

Some products on our menu will be available to purchase to take home, like our homemade ketchup's, chutneys, pickles, pies & sausage rolls to name a few!

*

Our kitchen is open Monday through to Sunday

On Mondays our "Pies & Fries" menu is available from 12 – 6pm

Our main menu is served Tuesday to Saturday 12 – 2.30pm & 6 - 9pm

Our Sunday roast menu is served 12 - 7pm

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