

SAMPLE SPECIALS

This menu is made from 100% recycled paper



SMOKE & SEAFOOD SPECIALS

starter

king prawns, marie rose, sourdough (gfa)
(6) 12.75 (12) 20.95

fish

lemon sole milanese, linguine, garlic & ginger
pomodoro, parmesan, leaves 17.95

smoke

st louis pork belly rib,
colcannon mash, jus 19.95

16oz bone in sirloin, triple cooked chips,
crumbed mushroom, tomato, watercress
(gf) 39.95

BOWL food for the soul, all bowl bases gluten free and all available vegan.
They can be enjoyed fully on their own or topped with protein of your choice

BOWL base

the caesar salad - gem, boiled egg, croutons, parmesan, anchovies,
ranch, bacon (gfa) 9.95

the poke salad - sticky rice, edamame, red pepper, tomato, cucumber,
radish, carrot, soy and ginger dressing (vgn,gfa) 9.95

the greek salad - leaves, feta, olives, sun blushed tomatoes, cucumber,
oregano, olive oil (vgna,gf) 9.95

the massaman curry - sweet potato, red pepper, coconut, ginger,
lemongrass, red chilli, sticky rice (vgn,gf) 9.95

BOWL topping

breaded buttermilk chicken add 6.95 jerk chicken thigh (gf) add 6.95

flat iron steak (gf) add 8.95 soy oyster mushroom (gf, vgn) add 4.95

jospoer grilled trout (gf) add 7.95 cured trout (gf) add 6.95

PLATES

chicken supreme, bacon mash, greens, jus (gf) 17.95

fish & chips, mushy peas, tartar, lemon 15.95

pan fried trout supreme, pommes anna, parsley sauce, greens (gfa) 18.95

JOSPER BBQ all served with triple cooked chips, crumbed mushroom,
tomato & watercress

28 day dry aged 8oz sirloin (gfa) 26.75

28 day dry aged 7oz fillet (gfa) 31.75

28 day dry aged 10oz ribeye (gfa) 27.95

STEAK SAUCES

bacon butter (gf) 2.95 pink peppercorn (gf) 2.95

chimichurri (gf) 2.95 stilton cream (gfa) 2.95

NIBBLES

olives 3.95 (vgn) garlic sourdough 4.25 / with mozzarella 4.95

SMALL PLATES & SHARERS

the dishes below represent some of the beautiful flavours of the world, all made with
the very best british produce. Enjoy a more flexible way of dining for dietary
choices, mood and sharing . . .

cured trout, lemon & dill creme fraiche, toast (gfa) 9.95

baked rosemary & garlic camembert, bread, chutney
(to share) (gfa) 15.95

oysters, sherry vinegar, tabasco (gf) (3) 9.50 (6) 16.50 (12) 32.00

prawn & crayfish cocktail blini, herbs 10.95

buffalo chicken wings, ranch (gf) 8.75

lemon & roasted garlic hummus, pitta (vgn, gfa) 5.25

mezze - hummus, tzatziki, olives, sun-dried tomatoes,
pitta (gfa,vgna) 13.95

TACOS & NACHOS all served with guacamole, pineapple salsa, coriander.
single tacos are great as a snack/starter - board for a main or sharing . . .

lamb barbacoa taco, minted yoghurt 7.50

creole chicken taco, mojo picon 7.50

garlic & ginger oyster mushroom taco, ranch (vgn) 7.50

taco board - choose 3 of the above 18.95

pulled pork nachos - house cheese, mojo picon,
ranch, jalapeño 14.95

SANDWICHES

quotidian hitchin bakery bread

flat iron steak, mozzarella, caramelised onion chutney, pesto,
crusty baguette (gfa) 14.95

jerk chicken thigh, minted yoghurt, pineapple salsa,
crusty baguette (gfa) 11.95

smoked cheese, crispy bacon, sun blushed tomatoes
sourdough toastie, dijonnaise dip (gfa) 7.95

BUNS

all served with lettuce, tomato, red onion, house fries

crown burger, aged beef patty, crispy streaky, house cheese,
burger sauce (gfa) 16.50

breaded buttermilk chicken burger, garlic mayo 15.50

cherrywood smoked pulled pork, house cheese,
apple ketchup 15.95

beyond burger, vegan cheese, ranch (vgn, gfa) 15.50

SIDES

house fries (vgn, gf) 4.25

sweet potato fries (vgn, gf) 4.95

triple cooked chips (vgn, gf) 4.95

greens peas, samphire, spring greens (vgn) 4.95

garlic baquette 4.25 with mozzarella 4.95

mac 'n' cheese, crumb 5.95

mini caesar 4.95

mini greek 4.95

onion rings 3.95

rainbow slaw 3.95

A discretionary 10% service charge will be added to your bill

(V) Vegetarian (VA) Vegetarian Available (VGN) Vegan (VGNA) Vegan Available Upon Request (GF) Gluten Free (GFA) Gluten Free Available Upon Request Allergies - If you are concerned about the presence of any nuts, seeds or other allergies in our food please ask a member of staff for assistance. Game may contain shot. Prices are in £s and inclusive of VAT. All items subject to availability. All weights stated are approximate.

some of our wonderful suppliers . .

milton sandford wines
henley-on-thames

aubrey allen butchers
leamington

burtens butchers
saffron walden

fruit & veg - ab fruits
bedfordshire

bread - quotidian bakery
hitchin

summer vibes COCKTAILS

LOS MARGARITAS !

- la pina *tequila, fresh pineapple, triple sec, lime, syrup* 8.95
- la sandia *tequila, fresh watermelon, triple sec, lime, syrup* 8.95
- la 'OG' *tequila, triple sec, lime, syrup* 8.95

amalfi sour *vodka, limoncello, maraschino* 8.95

strawberry daiquiri *rum, strawberry, lime, syrup* 8.75

pina kolada *koko kanu, lime, coconut, pineapple, cream* 8.25

the pornstar *vodka, passionfruit, vanilla, prosecco* 9.25

peach old fashioned *bourbon, peach, bitters* 9.25

FIZZY COCKTAILS

elderflower bellini *bubbles, elderflower liqueur* 8.75

watermelon bellini *bubbles, watermelon liqueur* 8.75

peach bellini *bubbles, peach* 8.75

aperol spritz *aperol, bubbles & soda* 7.95

kir royale imperial *champagne, raspberry liqueur* 12.50

SKINNY DRINKS

mike's hard seltzer raspberry 5% 5.50

naughty water mango & passion seltzer 5% 5.50

skinny margarita *tequila, triple sec, lime, kombucha* 8.95

ALCOHOL FREE SELECTION

watermelon cooler *fresh watermelon, lime, vanilla, soda* 5.95

strawberry & ginger kombucha
strawberries, kombucha, ginger 5.95

espresso mocktini *lyre's coffee originale, espresso, vanilla* 7.50

cucumber & elderflower nojito
elderflower, cucumber, mint, soda 4.95

no g & t *seedlip 0% gin, tonic* 8.50

fentimans botanically brewed
ginger beer, pink lemonade or sparkling elderflower 3.95

cleaner pina colada
coconut, pineapple, lime, vanilla, soda 5.95

GIN GOBLETS *double gin, double dutch tonic, botanicals*
9.95 each

hendricks *cucumber*

south bank (pink) *berries*

half crown *lemon & juniper*

whitley neil rhubarb & ginger *lime & orange*

applewood *thyme infusion*

langleys old tom *peppercorn infusion*

opihr arabian *rosemary infusion*

BEER & CIDER

DRAUGHT

birra moretti 4.6% 5.70

estrella 4.6% 5.30

san miguel 5% 5.10

guinness 4.1% 5.10

carlsberg 3.8% 4.70

amstel 4.1% 4.80

camden pale ale 5% 5.80

guest ale from 4.50

kingstone press cider 4.7% 5.00

BOTTLES & CANS

nastro azzurro peroni gluten free 5.1% 4.95

sol 4.4% 4.95

old mout berries & cherries 4% 4.95

brew dog nanny state 0.5% 3.95

SHOOTERS 3.00

jammy dodger *raspberry liqueur, cream*

bakewell tart *peach schnapps, amaretto, cranberry*

lemon sherbert *limoncello, grenadine*

WINE LIST

CHAMPAGNE AND SPARKLING

125ML BTL

'millesimato' spumante, le contesse
treviso, italy 6.50 35.00

pinot rosato, sparkling rose, le contesse
treviso, italy 6.50 35.00

bolney estate, nv brut, classic cuvée
sussex, england 55.00

champagne louis d'or, by h.blin
vincelles, france 10.95 60.00

champagne louis d'or, by h.blin (half bottle)
vincelles, france 35.00

WHITE WINE

BY THE GLASS

125ML 175ML 250ML BTL
CARAFE

ben & rudi white
coastal plain, south africa 4.25 5.85 7.85 22.50

'petit paul' blanc
pays d'oc, south of france 4.40 6.00 8.20 23.50

sauvignon blanc l'envolee
languedoc, france 4.50 6.15 8.40 24.00

trebbiano 'lume' cantine ilauri
abruzzo, italy 4.70 6.40 8.75 25.00

picpoul de pinet, reine juliette
languedoc, france 5.15 7.00 9.65 27.50

chardonnay 'mon blanc' montrose
cote de thongue, france 5.35 7.25 10.00 28.50

BY THE BOTTLE CELLAR SELECTION

BTL

albarino 'esencia divina'
rias baixas, spain 34.00

gruner veltliner, rudolph rabl
kamptal, austria 36.00

sauvignon blanc, awatere
marlborough, new zealand 38.00

ROSE WINE

BY THE GLASS

125ML 175ML 250ML BTL
CARAFE

'petit paul' rose
pays d'oc, south of france 4.40 6.00 8.20 23.50

paradis rose
languedoc, france 5.05 6.90 9.45 27.00

BY THE BOTTLE CELLAR SELECTION

BTL

rose 'miraly' dal cero
tuscany, italy 32.00

RED WINE

BY THE GLASS

125ML 175ML 250ML BTL
CARAFE

ben & rudi red
coastal plain, south africa 4.25 5.85 7.85 22.50

'petit paul' rouge
pays d'oc, south of france 4.40 6.00 8.20 23.50

merlot 'santa rosato'
valle de rapel, chile 4.50 6.15 8.40 24.00

montepulciano d'abruzzo
cantine ilauri, italy 5.05 6.90 9.45 27.00

malbec 'casa juanita'
mendoza, argentina 5.40 7.40 10.15 29.00

rioja 'finca las cabras'
rioja, spain 5.60 7.65 10.50 30.00

BY THE BOTTLE CELLAR SELECTION

BTL

ribero del duero 'santa maria'
ribero del duero, spain 35.00

2nd post shiraz 'nuiba' suzanna cotezee
simonsberg, south africa 45.00

amarone delle valpolicella, dal cero
veneto, italy 60.00