

SUNDAY

AT THE CROWN HENLOW

This menu is made from 100% recycled paper

SUNDAY roast 'sundays . . . sleep until you're hungry, then eat until you're sleepy'

all roasts are served with roast potatoes, roasted carrots, greens, cauliflower puree & gravy

cornfed chicken supreme, yorkshire pudding (gfa) 18.95

roasted pork loin, yorkshire pudding (gfa) 17.95

roast sirloin of beef, yorkshire pudding (gfa) 19.95

vegan nut roast wellington - vegan gravy (vgn) 14.95

SHARER roast

roast sirloin of beef, roasted pork loin, roast potatoes, cauliflower cheese, vegetables, yorkshire pudding, gravy

23.95 per person (min 2 people)

PLATES

crown burger, aged beef patty, crispy streaky, house cheese, burger sauce, fries (gfa) 16.95

breaded buttermilk chicken burger, garlic mayo, fries 16.50

beyond burger, vegan cheese, ranch, fries (vgn, gfa) 15.95

fish & chips, mushy peas, tartar, lemon 17.75

the thai red curry - sweet potato, aubergine, red pepper, tomato, spinach, coconut, sticky rice
(on its own vgn/gf 11.50 or with breaded buttermilk chicken breast 18.45)

28 day dry aged 10oz ribeye, triple cooked chips, tomato & crumbed mushroom (gfa) 32.50

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

some of our wonderful suppliers

milton sandford wines
henley-on-thames

aubrey allen butchers
leamington

burtons butchers
saffron walden

fruit & veg - ab fruits
bedfordshire

bread - quotidian bakery
hitchin

NIBBLES

olives 4.15 (vgn) hummus & pitta (van,gfa) 5.50

garlic ciabatta 4.45 / with mozzarella 5.25

SMALL PLATES & SHARERS

smoked salmon mousse, watercress,
olive oil crisps (gfa) 10.95

baked rosemary & garlic camembert, bread,
onion chutney (to share) (gfa) 16.75

oysters, sherry vinegar, tabasco (gf)
(3) 9.95 (6) 17.25 (12) 33.50

paprika dusted calamari,
caramelised orange, aioli 8.65

pulled lamb samosa, raita, mango puree 7.95
(or)

sweet potato, red pepper & spinach samosa,
mango puree (vgn) 6.95

buffalo chicken wings, ranch (gf) 9.25

pulled pork nachos - house cheese, mojo picon,
ranch, jalapeño 10.50 / 15.75

SIDES

house fries (vgn,gf) 4.25

sweet potato fries (vgn,gf) 4.95

triple cooked chips (vgn,gf) 4.95

cauliflower cheese (v) 5.25

roast potatoes (vgn,gf) 4.95

greens peas, samphire, spring greens (vgn) 4.95

garlic ciabatta 4.45 with mozzarella 5.25

onion rings 3.95

(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.

ROYALTY

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brand new crown loyalty programme ?*

*Earn cashback as you spend at the
crown. Can be redeemed whenever you
like or saved up for for a night out ! Scan
the QR code to get signed up
and get your digital card ...*



summer vibes COCKTAILS

LOS MARGARITAS !

la pina	<i>tequila, fresh pineapple, triple sec, lime, syrup</i>	9.75
la cereza (cherry)	<i>tequila, cherry, triple sec, lime, syrup</i>	9.75
la 'OG'	<i>tequila, triple sec, lime, syrup</i>	9.75

amaretto sour	<i>amaretto, lemon, cherry bitters</i>	8.95
seeing eye daiquiri	<i>seeing eye spiced rum, pineapple liqueur, ginger, lime</i>	9.25
the yoko ono	<i>plum sake, triple sec, lemon juice, soda</i>	8.95
the pornstar	<i>vodka, passionfruit, vanilla, prosecco</i>	9.95
	<i>bramble gin, lemon, chambord</i>	9.50

FIZZY COCKTAILS

elderflower bellini	<i>bubbles, elderflower liqueur</i>	9.50
the coco chanel	<i>champagne, sugar cube, cherry</i>	12.50
strawberry bellini	<i>bubbles, fragola</i>	9.50
aperol spritz	<i>aperol, bubbles & soda</i>	8.75
kir royale imperial	<i>champagne, raspberrry liqueur</i>	12.75

SKINNY DRINKS

mike's hard seltzer raspberrry	5% 5.50	
naughty water mango & passion seltzer	5% 5.50	
skinny margarita	<i>tequila, triple sec, lime, kombucha</i>	9.75

ALCOHOL FREE SELECTION

cherrytini	<i>lyres spirit, cherry, lemon</i>	7.25
zinger	<i>pineapple, kombucha, ginger</i>	5.95
espresso mocktini	<i>lyre's coffee originale, espresso, vanilla</i>	7.95

cucumber & elderflower nojito	<i>elderflower, cucumber, mint, soda</i>	5.95
no g & t seedlip 0% gin, tonic	8.75	
fentimans botanically brewed	<i>ginger beer, pink lemonade or sparkling elderflower</i>	4.00

GIN GOBLETS

double gin, fever tree tonic, botanicals	10.95 each
hendricks	<i>cucumber</i>
south bank (pink)	<i>berries</i>
half crown	<i>lemon & juniper</i>
whitley neil rhubarb & ginger	<i>lime & orange</i>
applewood	<i>thyme infusion</i>
langleys old tom	<i>peppercorn infusion</i>
opihr arabian	<i>rosemary infusion</i>

BEER & CIDER

DRAUGHT

kirin ichiban	5% 6.30
estrella	4.6% 5.90
san miguel	5% 5.70
guinness	4.1% 5.70
carlsberg	3.8% 5.30
amstel	4.1% 5.50
camden pale ale	5% 6.30
guest ale from	4.80
kingstone press cider	4.7% 5.60

BOTTLES & CANS

nastro azzurro peroni gluten free	5.1% 4.95
sol	4.4% 4.95
old mout berries & cherries	4% 5.50
brew dog nanny state	0.5% 4.25
heineken	0% 3.50

SHOOTERS 3.20

jammy dodger	<i>raspberrry liqueur, cream</i>
bakewell tart	<i>peach schnapps, amaretto, cranberry</i>
lemon sherbert	<i>limoncello, grenadine</i>

WINE LIST

CHAMPAGNE AND SPARKLING

	125ML	BTL
'millesimato' spumante, le contesse <i>treviso. italy</i>	6.90	37.50
pink prosecco, nv brut, le contesse <i>treviso. italy</i>	7.60	41.00
bolney estate, nv brut, classic cuvée <i>sussex, england</i>		57.00
champagne louis d'or, by h.blin <i>vincelles. france</i>	11.50	65.00
champagne louis d'or, by h.blin (half bottle) <i>vincelles. france</i>		37.00

WHITE WINE

	125ML	175ML	250ML	BTL
BY THE GLASS			CARAFE	
'ben & rudi' white <i>coastal plain, south africa</i>	4.40	6.10	8.40	24.00
'petit paul' blanc <i>pays d'oc, south of france</i>	4.55	6.40	8.75	25.00
sauvignon blanc l'envolee <i>languedoc, france</i>	4.70	6.50	8.90	25.50
trebbiano 'lume' cantine ilauri <i>abruzzo, italy</i>	4.90	6.80	9.30	26.50
picpoul de pinet, reine juliette <i>languedoc, france</i>	5.35	7.40	10.15	29.00
chardonnay 'mon blanc' montrose <i>cote de thongue, france</i>	5.50	7.65	10.50	30.00

BY THE BOTTLE CELLAR SELECTION

	BTL
albarino 'esencia divina' <i>rias baixas, spain</i>	36.00
gruner veltliner, rudolph rabl <i>kamptal, austria</i>	38.00
sauvignon blanc, awatere <i>marlborough, new zealand</i>	40.00

ROSE WINE

	125ML	175ML	250ML	BTL
BY THE GLASS			CARAFE	
'petit paul' rose <i>pays d'oc, south of france</i>	4.55	6.40	8.75	25.00
paradis rose <i>languedoc, france</i>	5.25	7.30	9.95	28.50

BY THE BOTTLE CELLAR SELECTION

RED WINE

	125ML	175ML	250ML	BTL
BY THE GLASS			CARAFE	
'grey gables' red <i>coastal plain, south africa</i>	4.45	6.25	8.50	24.50
'petit paul' rouge <i>pays d'oc, south of france</i>	4.55	6.40	8.75	25.00
merlot 'santa rosato' <i>valle de rapel, chile</i>	4.70	6.50	8.90	25.50
montepulciano d'abruzzo <i>cantine ilauri, italy</i>	5.25	7.30	9.95	28.50
malbec 'casa juanita' <i>mendoza, argentina</i>	5.55	7.80	10.70	30.50
rioja 'finca las cabras' <i>rioja, spain</i>	5.80	8.05	11.00	31.50

BY THE BOTTLE CELLAR SELECTION

	BTL
ribero del duero 'santa maria' <i>ribero del duero, spain</i>	37.00
2nd post shiraz 'nuiba' suzanna cotezee <i>simonsberg, south africa</i>	47.00
amarone delle valpolicella, dal cero <i>veneto, italy</i>	62.00