

NIBBLES

olives 4.15 (vgn) garlic ciabatta 4.45 / with mozzarella 5.25
selection of artisan breads, herb oil, butter 5.95

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 . . .

lemon & roasted garlic hummus, pitta (vgn, gfa) 5.50

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

mezze - hummus, tzatziki, olives, sun-dried tomatoes, pitta (to share) (gfa,vgna) 14.65

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

moules marinière (mussels, white wine & parsley cream) sourdough (gfa) 11.95 / 20.95

paprika dusted calamari, caramelised orange, aioli 8.65

TACOS & NACHOS tacos served with guacamole, pineapple salsa, coriander. Taco boards are great as a snack, starter a main or sharing . . .

taco boards - choose below (2) 11.95 (4) 22.95 (6) 32.95

creole chicken taco, ranch

pulled pork taco, apple ketchup

garlic & ginger oyster mushroom taco, ranch (vgn)

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

SANDWICHES

quotidian hitchin bakery bread

flat iron steak, mozzarella, caramelised onion chutney, pesto, crusty ciabatta (gfa) 15.95

tandoori chicken thigh, garlic mayo, tomato, red onion, lettuce, crusty ciabatta (gfa) 13.95

smoked cheese, crispy bacon, sun blushed tomatoes sourdough toastie, dijonaise 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) 16.95

breaded buttermilk chicken burger, garlic mayo 16.50

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

cherrywood smoked pulled pork, house cheese, apple ketchup 15.95

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 ciabatta 4.45 with mozzarella 5.25

mac 'n' cheese, crumb 5.95

mini caesar 5.95

onion rings 3.95

BOWL food for the soul, all bowl bases available gluten free and 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, caesar dressing, bacon (vgna,gfa) 11.50

the ramen - broth, rice noodles, asian greens, red peppers, chilli, spring onion, mushroom, boiled egg (vgna,gfa) 11.50

the thai red curry - sweet potato, aubergine, red pepper, tomato, spinach, coconut, sticky rice (vgn,gf) 11.50

BOWL topping

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

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

calamari (gf) add 5.95

PLATES

chicken schnitzel, fried egg, truffle & parmesan fries, aioli 18.95

fish pie, mashed potato, greens (gfa) (please allow 25 mins) 21.95

braised beef cheek, red wine jus, pomme puree, glazed orange carrot, crispy bacon crumb (gfa) 24.95

fish & chips, mushy peas, tartar, lemon 17.75

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

28 day dry aged 8oz sirloin (gfa) 29.95

28 day dry aged 7oz fillet (gfa) 34.95

28 day dry aged 10oz ribeye (gfa) 32.50

STEAK SAUCES

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

chimichurri (gf) 2.95 stilton cream (gfa) 2.95

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.

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some of our wonderful suppliers . .

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aubrey allen butchers
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burtons butchers
saffron walden

fruit & veg - ab fruits
bedfordshire

bread - quotidian bakery
hitchin

winter vibes COCKTAILS

LOS MARGARITAS !

la piña *tequila, fresh pineapple, triple sec, lime, syrup* 9.95

la raspberita *tequila, raspberry, triple sec, lime, syrup* 9.95

la 'OG' *tequila, triple sec, lime, syrup* 9.95

like warm apple pie *gin, apple, cinnamon, lemon* 10.25

seeing eye daiquiri *seeing eye spiced rum, pineapple liqueur, ginger, lime* 9.95

monkey jam *monkey shoulder whisky, cherry jam, lemon* 9.25

the pornstar *vodka, passionfruit, vanilla, prosecco* 10.25

bramble *gin, lemon, chambord* 9.75

FIZZY COCKTAILS

elderflower bellini *bubbles, elderflower liqueur* 9.75

the coco chanel *champagne, sugar cube, cherry* 12.75

strawberry bellini *bubbles, fragola* 9.75

aperol spritz *aperol, bubbles & soda* 8.95

kir royale imperial *champagne, raspberry liqueur* 12.95

SKINNY DRINKS

mike's hard seltzer raspberry 5% 5.50

high water mango & peach seltzer 5% 5.50

skinny margarita *tequila, triple sec, lime, kombucha* 9.95

ALCOHOL FREE SELECTION

appletini *seedlip, apple, cinnamon, lemon* 8.75

zinger *pineapple, kombucha, ginger* 5.95

espresso mocktini *lyre's coffee originale, espresso, vanilla* 7.95

cucumber & elderflower nojito
elderflower, cucumber, mint, soda 5.95

no g & t *seedlip 0% gin, tonic* 8.95

spiced ginger *ginger beer, cinnamon* 4.25

cherry tonic *tonic (light option available) cherry* 3.95

fentimans botanically brewed
ginger beer, pink lemonade or sparkling elderflower 4.00

GIN GOBLETS

double gin, fever tree tonic, botanicals 11.25 each

hendricks *cucumber*

south bank (pink) *berries*

half crown *lime & juniper*

whitley neil rhubarb & ginger *lime & orange*

applewood *thyme & lemon*

tanqueray sevilla *orange & peppercorn*

opihr arabian *rosemary & lemon*

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% 6.40

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 3.30

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 <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

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'ben & rudi' white <i>coastal plain, south africa</i>	4.55	6.35	8.75	25.00
'petit paul' blanc <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
sauvignon blanc 'isabella da silva' <i>central valley, chile</i>	4.85	6.75	9.25	26.50
trebbiano 'lume' cantine ilauri <i>abruzzo, italy</i>	5.05	7.05	9.65	27.50
picpoul de pinet, reine juliette <i>languedoc, france</i>	5.50	7.65	10.50	30.00
chardonnay 'mon blanc' montrose <i>cote de thongue, france</i>	5.65	7.90	10.85	31.00

BY THE BOTTLE CELLAR SELECTION	BTL
albarino 'esencia divina' <i>rias baixas, spain</i>	37.00
gruner veltliner, rudolph rabl <i>kamptal, austria</i>	39.00
sauvignon blanc, awatere <i>marlborough, new zealand</i>	41.00

ROSE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'petit paul' rose <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
paradis rose <i>languedoc, france</i>	5.40	7.55	10.30	29.50

BY THE BOTTLE CELLAR SELECTION	BTL
rose 'miraly' dal cero <i>tuscany, italy</i>	34.00

RED WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
'grey gables' red <i>coastal plain, south africa</i>	4.60	6.50	8.85	25.50
'petit paul' rouge <i>pays d'oc, south of france</i>	4.70	6.65	9.10	26.00
merlot 'santa rosato' <i>valle de rapel, chile</i>	4.85	6.75	9.25	26.50
montepulciano d'abruzzo <i>cantine ilauri, italy</i>	5.40	7.55	10.30	29.50
malbec 'casa juanita' <i>mendoza, argentina</i>	5.70	8.05	11.05	31.50
rioja 'finca las cabras' <i>rioja, spain</i>	5.95	8.30	11.35	32.50

BY THE BOTTLE CELLAR SELECTION	BTL
ribero del duero 'santa maria' <i>ribero del duero, spain</i>	38.00
2nd post shiraz 'nuiba' suzanna cotezee <i>simonsberg, south africa</i>	48.00
amarone delle valpolicella, dal cero <i>veneto, italy</i>	63.00