

SUNDAY

AT THE CROWN HENLOW

This menu is made from 100% recycled paper

NIBBLES

olives 4.15 (vgn) hummus & pitta (vgn,gfa) 5.50
garlic ciabatta 4.45 / with mozzarella 5.25

SMALL PLATES & SHARERS

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

paprika dusted calamari,
caramelised orange, aioli 8.65

mussels, smoked bacon, cider cream, sourdough
(gfa) 12.95 / 23.95

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 braised winter greens (vgn) 4.95

garlic ciabatta 4.45 with mozzarella 5.25

onion rings 3.95

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

all roasts are served with roast potatoes, roasted carrots, winter greens & 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) 15.95

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

(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 ...*



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

HOT-TAILS

mulled wine 6.95

mulled cider 4.95

spiced apple hot toddy 9.25

hot buttered rum 9.25

boozy hot chocolate, whipped cream & marshmallows (vgna)
(milk chocolate 7.45, white chocolate 8.45 or salted caramel 8.45)
with a choice of baileys, bourbon or orange liqueur

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 ain. 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% 6.30

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 3.30

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