

SUNDAY

AT THE CROWN HENLOW

This menu is made from 100% recycled paper

NIBBLES

olives 4.25 (vgn) hummus & pitta (vgn,gfa) 5.95

garlic ciabatta 4.55 / with mozzarella 5.35

SMALL PLATES & SHARERS

baked rosemary & garlic camembert, bread,

onion chutney (to share) (gfa) 17.50

paprika dusted calamari,

caramelised orange, aioli 8.95

ham hock terrine, piccalilli, sourdough (gfa) 10.95

smoked mackerel pate, dill & caper salsa,

toast (gfa) 9.25

buffalo chicken wings, ranch (gf) 9.95

pulled pork nachos - house cheese, mojo picon,

ranch, jalapeño 10.95 / 16.25

SIDES

house fries (vgn,gf) 4.50

sweet potato fries (vgn,gf) 4.95

triple cooked chips (vgn,gf) 4.95

cauliflower cheese (v) 5.50

roast potatoes (vgn,gf) 4.95

greens *braised winter greens* (vgn) 4.95

garlic ciabatta 4.55 with mozzarella 5.35

onion rings 4.25

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) 19.95

roasted pork loin, yorkshire pudding (gfa) 18.95

roast sirloin of beef, yorkshire pudding (gfa) 20.95

vegan nut roast wellington - vegan gravy (vgn) 16.95

SHARER roast

roast sirloin of beef, roasted pork loin, roast potatoes, cauliflower cheese,

vegetables, yorkshire pudding, gravy

24.95 per person (min 2 people)

PLATES

crown burger, aged beef patty, crispy streaky, house cheese, burger sauce, fries (gfa) 17.50

breaded buttermilk chicken burger, garlic mayo, fries 16.95

beyond burger, vegan cheese, ranch, fries (vgn) 16.25

fish & chips, mushy peas, tartar, lemon 18.25

the thai red curry - sweet potato, aubergine, red pepper, tomato, spinach, coconut, sticky rice

(on its own vgn/gf 11.95 or with breaded buttermilk chicken breast 19.20)

28 day dry aged 10oz ribeye, triple cooked chips, tomato & crumbed mushroom (gfa) 33.50

(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

Have you heard about 'ROYALTY' our

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 ...



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

COCKTAILS			
LOS MARGARITAS !			
la piña crema	tequila, fresh pineapple, cream, triple sec, lime, syrup	10.25	
la raspberita	tequila, raspberry, triple sec, lime, syrup	10.25	
la mango	tequila, mango, triple sec, lime, syrup	10.25	
la ‘OG’	tequila, triple sec, lime, syrup	10.25	
seeing eye mai-thai	seeing eye rum, triple sec, orgeat, lime	10.50	
jungle bird	rum, campari, pineapple juice, lime	10.25	
strawberritini	vodka, fragola, tequila rose, lime, vanilla	10.95	
the pornstar	vodka, passionfruit, vanilla, prosecco	10.50	
	bramble gin, lemon, chambord	9.95	
SUMMER PITCHERS			
	sangrias		
red sangria	red wine, triple sec,, orange juice, cinnamon, lemonade	24.95	
rose sangria	rose wine, fragola, cranberry juice, vanilla, lemonade	24.95	
white sangria	white wine, elderflower liqueur, apple, vanilla, lemonade	24.95	
	pimms & lemonade	6.05 glass / 17.95 jug	

FIZZY COCKTAILS			
elderflower bellini	bubbles, elderflower liqueur	9.95	
the coco chanel	champagne, sugar cube, cherry	12.95	
strawberry bellini	bubbles, fragola	9.95	
aperol spritz	aperol, bubbles & soda	9.25	
kir royale imperial	champagne, raspberry liqueur	13.25	
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			
jungle juice	lyre’s cane spirit, tropical juice & lime	7.95	
zinger	pineapple, kombucha, ginger	6.25	
espresso mocktini	lyre’s coffee originale, espresso, vanilla	8.25	
	cucumber & elderflower nojito		
	elderflower, cucumber, mint, soda	6.25	
	no g & t seedlip 0% gin, tonic	9.50	
	spiced ginger	ginger beer, cinnamon	4.75
cherry tonic	tonic (light option available)	cherry	4.05
	fentimans botanically brewed		
	ginger beer, pink lemonade or sparkling elderflower	4.25	

GIN GOBLETS			
double gin, fever tree tonic, botanicals	11.50	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			
neck oil	4.3%	6.55	
heineken	5%	5.95	
cruz campo	4.4%	5.95	
guinness	4.1%	5.75	
moretti	4.6%	6.35	
amstel	4.1%	5.55	
inch’s cider	4.5%	5.75	
guest ale from		4.95	
BOTTLES & CANS			
nastro azzurro peroni	gluten free	5.1%	5.00
	sol	4.4%	5.00
old mout berries & cherries	4%	5.60	
san miguel	0.0%	3.50	
everyday lager	0.5%	4.25	
everyday pale ale	0.5%	4.25	
	guinness	0%	3.95
ghost ship	0.5%	4.35	
erdinger	0.5%	4.35	

WINE LIST

CHAMPAGNE AND SPARKLING

‘millesimato’ spumante, le contesse treviso, italy	7.00	38.00	
pink prosecco, nv brut, le contesse treviso, italy	7.70	42.00	
bolney estate, nv brut, classic cuvée sussex, england		58.00	
champagne louis d’or, by h.blin vincelles, france	12.10	66.00	
champagne louis d’or, by h.blin (half bottle) vincelles, france		38.00	

WHITE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
‘petit paul’ blanc pays d’oc, south of france	4.75	6.60	9.10	26.00
‘hutton ridge’ chenin blanc coastal plain, south africa	4.90	6.90	9.45	27.00
sauvignon blanc ‘isabella da silva’ central valley, chile	5.05	7.00	9.60	27.50
trebbiano ‘lume’ cantine ilauri abruzzo, italy	5.25	7.30	10.00	28.50
picpoul de pinet, reine juliette languedoc, france	5.70	7.90	10.85	31.00
chardonnay ‘mon blanc’ montrose cote de thongue, france	5.85	8.15	11.20	32.00
BY THE BOTTLE CELLAR SELECTION				BTL
albarino ‘esencia divina’ rias baixas, spain				38.00
gruner veltliner, rudolph rabl kamptal, austria				40.00
sauvignon blanc, awatere marlborough, new zealand				42.00

ROSE WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
‘vina aroba’ tempranillo castilla la mancha, spain	4.80	6.75	9.20	26.50
paradis rose languedoc, france	5.60	7.80	10.65	30.50
BY THE BOTTLE CELLAR SELECTION				BTL
rose ‘miraly’ dal cero tuscanv. italy				35.00

RED WINE

BY THE GLASS	125ML	175ML	250ML CARAFE	BTL
‘vina aroba’ tempranillo castilla la mancha, spain	4.80	6.75	9.20	26.50
‘petit paul’ rouge pays d’oc, south of france	4.90	6.90	9.45	27.00
merlot ‘santa rosato’ valle de rapel, chile	5.05	7.00	9.60	27.50
montepulciano d’abruzzo cantine ilauri, italy	5.60	7.80	10.65	30.50
malbec ‘casa juanita’ mendoza, argentina	5.95	8.30	11.40	32.50
rioja ‘finca las cabras’ rioja, spain	6.15	8.55	11.70	33.50
BY THE BOTTLE CELLAR SELECTION				BTL
primitivo di puglia, vigneti di Salento Puglia, italy				35.00
ribero del duero ‘santa maria’ ribero del duero, spain				40.00
2nd post shiraz ‘nuiba’ suzanna cotezee simonsberg, south africa				50.00
amarone delle valpolicella, dal cero veneto, italy				65.00