

# THE CROWN AT WELLS

est. 1450

WINTER MENU

## APERITIF

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Aperol Spritz <i>Aperol, Prosecco, soda water, orange slice, ice</i>	8
Negroni <i>Gin, vermouth rouge, Campari, orange slice, ice</i>	7
St Germain Spritz <i>Elderflower liqueur, Prosecco, soda water, lemon slice, ice</i>	9.5

## NIBBLES

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Toasted focaccia, balsamic & olive oil <i>(vg)</i>	4.5
Mixed nuts <i>(vg)</i>	4.5
Marinated olives <i>(vg)</i>	4.5

## STARTERS & SHARING

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Valley Smoke House smoked salmon, smoked ham, smoked chicken, spicy tomato chutney & toasted focaccia <i>(gfa)</i>	9.5/15.5
Venison Scotch Egg, piccalilli & rocket salad	10.5
'Lax Pudding' creamy potato gratin with salmon & dill <i>(gf)</i>	11.5
Baked camembert with garlic & rosemary, marinated olives & crusty sourdough	9.5/14.5
Soup of the day & sourdough <i>(vg) (gfa)</i>	9

## SANDWICHES *served until 5pm*

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Sandwich of the day with fresh farmhouse bread, coleslaw & chips	9.5
Soup of the day with half a sandwich of the day	10.5

## PUB CLASSICS

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Somerset beef burger, brioche bun, local Cheddar, bacon, caramelised onions, lettuce & tomato with coleslaw & chips <i>(gfa)</i>	16.5
Moving Mountains vegan burger, bun, vegan cheese, caramelised onions, lettuce & tomato with vegan slaw & chips <i>(vg)</i>	16.5
Somerset ham, cooked in house with honey & mustard, free range eggs, chips & piccalilli <i>(gfa)</i>	16.5
Butcombe beer battered fillet of Brixham haddock, chips, minted crushed peas & handmade tartare sauce	17.5
Shortcrust chicken & leek pie, sweet potato mash & market greens	16

## MAIN COURSES

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Somerset pork belly, crispy crackling, cider jus, hispi cabbage & mashed potatoes <i>(gfa)</i>	19.5
Lamb shank slow braised in mulled wine, colcannon mash, red wine jus & market greens <i>(gf)</i>	27.5
'Salmon en croute' salmon & creamed spinach wrapped in puff pastry with roasted root vegetables	21
Oven baked chicken supreme, grilled oyster mushrooms, fondant potatoes, honey roasted carrots & rosemary jus	19.5
Butternut squash, goat's cheese & spinach wellington, crushed pink fir potatoes, creamed leeks & market greens <i>(v)</i>	17.5
28 day aged West Hay 10oz rump steak, skin on chips, portobello mushrooms, grilled tomato & béarnaise sauce <i>(gf)</i>	25

## SIDES

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Butcombe beer battered onion rings <i>(vg)</i>	4.5
Skin on chips <i>(vg)</i>	4.5
Skin on chips & cheese <i>(v)</i>	5.5
Halloumi fries & pomegranate molasses <i>(v)</i>	7
Honey roasted Chantenay carrots <i>(v)</i>	6
Grilled king oyster mushrooms <i>(v)</i>	5.5

## CHILDREN'S MENU

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Freshly battered Brixham haddock, chips & salad	8.5
Local butcher's sausages, mash & onion gravy	7.5
Chicken goujons, chips & salad	7.5
Wiltshire ham, fried egg & chips <i>(gfa)</i>	7.5
Halloumi cheese burger & chips <i>(v)</i>	7.5

*(v) Vegetarian (vg) Vegan (gf) Gluten Free (gfa) Gluten free available*

## DESSERTS & CHEESE

Sticky toffee pudding with caramel sauce & vanilla ice cream (gf) (v)	8
Pear & berry crumble with vanilla ice cream (v)	8
Somerset apple cake with cream or custard (v)	8
Ice cream sundae, brownie, chocolate flakes & chocolate sauce (gf) (v)	10.5
Lemon tart with raspberry sorbet (v)	8
Somerset cheeseboard, apple, fig chutney & crackers (v)	12.5
Jug of extra cream or custard	2.5

## COFFEE & TEA

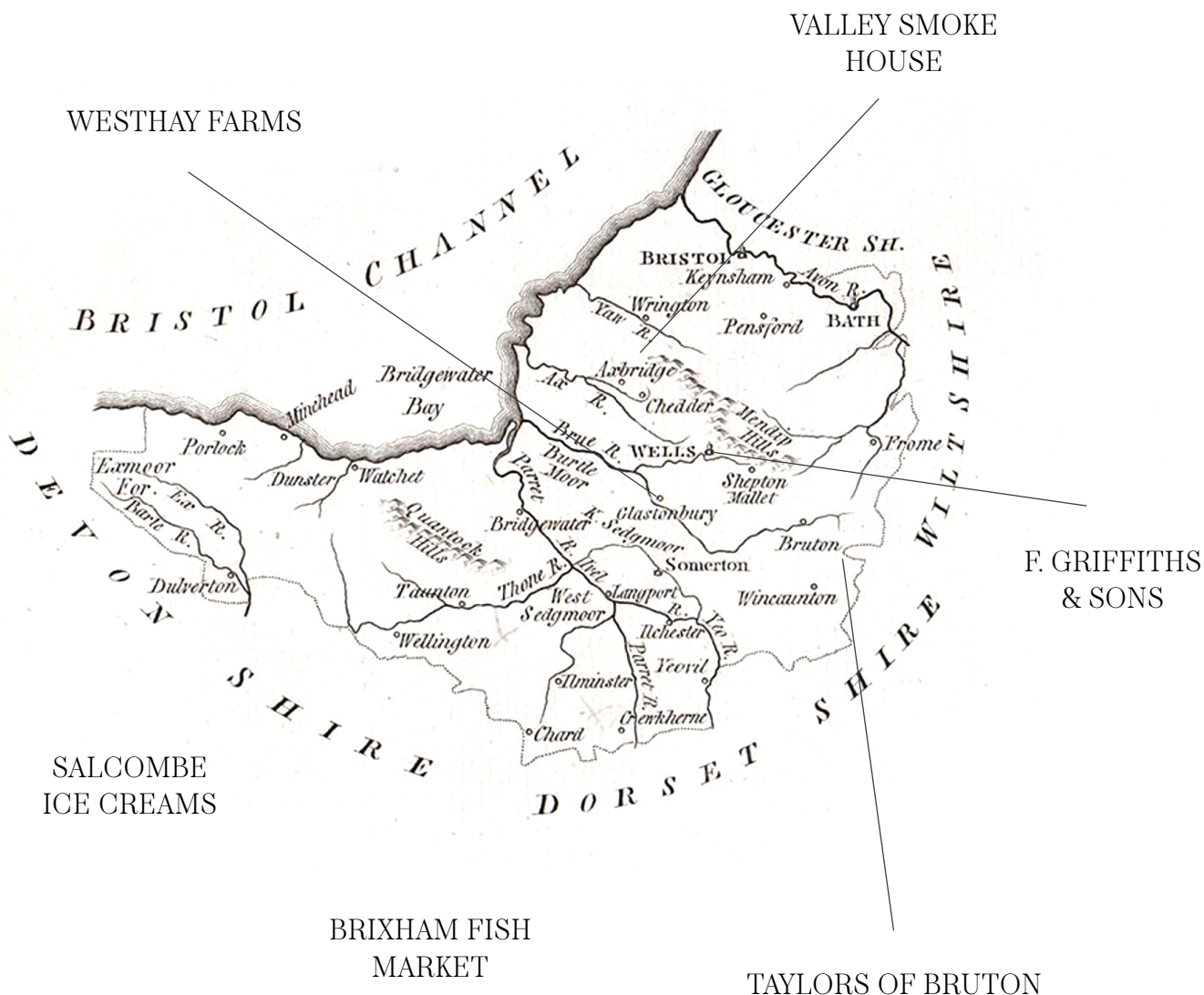
Espresso	2
Double Espresso	2.5
Flat White	2.5
Macchiato	2.5
Americano	2.5
Cappuccino	2.8
Affogato <i>Shot of espresso poured over a scoop of vanilla ice cream</i>	4.5
Tea <i>Organic Clipper flavours</i>	2

## SALCOMBE ICE CREAMS *per scoop*

Banana, salted caramel, strawberries & cream, vanilla bean, clotted cream & honeycomb, chocolate chunk, blackcurrant sorbet	2.5
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## TREATS

Shortbread	4
Praline truffles	4
Brownie bites	4
Courvoisier <i>Cognac</i>	3.8
Highland Park <i>12 year single scotch malt whisky</i>	4.7
Disaronno <i>Amaretto liqueur</i>	3.5



Wherever possible we try to use seasonal ingredients, sourced locally and use market fresh produce. Our meat comes from Westhay Farm and F.Griffiths & Sons butchers in Wells. Our fish is always fresh from Brixham Market in Devon, Valley Smoke House in Axbridge supply our cured meats and smoked salmon and our bread is delivered daily from Taylors of Bruton.

We cannot guarantee the absence of traces of nuts or other allergens. Fish dishes may contain small bones. Please advise us if you have any particular dietary requirements. We have gluten free alternatives available for all of our bread & buns. We do not include service, this is left entirely to your discretion. All tips go directly to our hard-working team & are gratefully received.

We do cook to order, so there may be a wait during busy periods & we thank you for your patience.