THE CROWN AT WELLS

est. 1450

APERITIF		NIBBLES	
Aperol Spritz Aperol, Prosecco, soda water, orange slice, ice Negroni Gin, vermouth rouge, Campari, orange slice, ice St Germain Spritz Elderflower liqueur, Prosecco, soda water, lemon slice, ice	8 7 9.5	Toasted focaccia, balsamic & olive oil (vg) Mixed nuts (vg) Marinated olives (vg)	4.5 4.5 4.5

STARTERS & SHARING

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

PUB CLASSICS

Somerset beef burger, brioche bun, local Cheddar, bacon, caramelised onions, lettuce & tomato with coleslaw & chips (gfa)	16.5
Moving Mountains vegan burger, bun, vegan cheese, caramelised onions, lettuce & tomato with vegan slaw & chips (vg)	16.5
Somerset ham, cooked in house with honey & mustard, free range eggs, chips & piccalilli (gfa)	16.5
Butcombe beer battered fillet of Brixham haddock, chips, minted crushed peas & handmade tartare sauce	17.5

SUNDAY ROASTS all served with roast potatoes, honey roasted carrots, parsnips, seasonal greens, Yorkshire pudding & homemade gravy

Roasted sirloin of Westhay beef with ox cheek & blue cheese croqueta	19.5
Roasted loin of pork with crispy pork belly & apple sauce	18
Free range breast of chicken	18
'Salmon en croute' salmon & creamed spinach wrapped in puff pastry with roasted root vegetables	21
Butternut squash, goat's cheese & spinach wellington, crushed pink fir potatoes, creamed leeks & market greens (v)	17.5
Add a side of cauliflower cheese	4.5

SIDES

CHILDREN'S MENU

Butcombe beer battered onion rings (vg) Skin on chips (vg) Skin on chips & cheese (v) Halloumi fries & pomegranate molasses (v) Honey roasted Chantenay carrots (v) Grilled king oyster mushrooms (v)	4.5 4.5 5.5 7 6 5.5	Roasted sirloin of beef, roast potatoes, vegetables & gravy Roasted loin of pork, roast potatoes, vegetables & gravy Battered Brixham haddock goujons with chips & salad Halloumi cheese burger with chips (v)	9.5 8.5 8.5 7.5
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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 Double Espresso Flat White Macchiato Americano Cappuccino Affogato Shot of espresso poured over a scoop of vanilla ice cream Tea Organic Clipper flavours

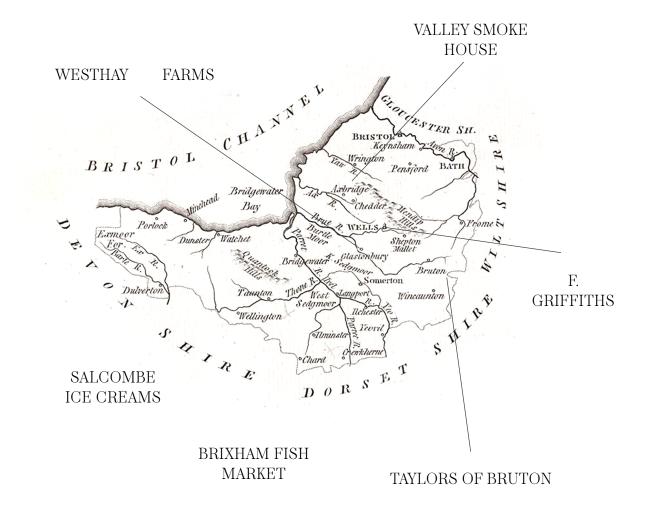
SALCOMBE ICE CREAMS

Banana, salted caramel, strawberries2.5& cream, vanilla bean, clotted cream%& honeycomb, chocolate chunk,blackcurrant sorbet

TREATS

2

2	Shortbread	4
2.5	Praline truffles	4
2.5	Brownie bites	4
2.5	Courvoisier Cognac	3.8
2.5	Highland Park 12 year single scotch malt whisky	4.7
2.8	Disaronno Amaretto liquer	3.5
4.5		



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.