

THE CROWN

CATCH OF THE DAY

**The fish board changes daily, reflecting seasonality,
availability, price & weather**

Beer battered haddock, thick cut chips, mushy peas,
homemade tartare sauce Small 9.50 Large 16.50
Regaleali Bianco - SICILY

Pan roasted plaice fillet, pea, crayfish,
sage butter, chips GF 17.50
Chenin Blanc - LOIRE

Pan fried sea bass fillet, wilted rainbow chard, new potatoes,
crispy prosciutto, caper & garlic butter GF 17.00
Gavi di Gavi - ITALY

Whole chargrilled mackerel, toasted sourdough,
sun blushed tomato, olive & pickled vegetable salad, chips DF 13.50
Three Lion's Chardonnay - AUSTRALIA

Roasted salmon fillet, prawns, mange tout, caper butter,
new potatoes GF 17.00
Macon Villages - MACON

Steamed Shetland mussels, white wine, garlic, samphire
& cream sauce, bread Small 7.00 Large 13.50
Muscadet - LOIRE

Roasted hake fillet, crushed new potatoes, steamed mussels,
sweet chilli, garlic, samphire, coriander cream GF 17.00
Godello Maga - SPAIN

Cajun spiced whitebait, mixed salad, lemon aioli DF 6.00
Regaleali Bianco - SICILY