

# The Crown Inn Free House with rooms

[www.crownatlinton.co.uk](http://www.crownatlinton.co.uk)

## *Starter plates:*

*Chilli squid tempura with a lime, coriander, sesame & cucumber dip £5.50*

*Chilli beef nachos with spicy salsa, guacamole & Monterey jack cheese £4.95 (veggie option £4.50)*

*Steamed Mussels in white wine & garlic with toasted bread £6.50*

*Pan fried chicken livers with bacon served with a beetroot & red cabbage chutney £5.50*

*Ripe beef tomato, avocado, basil & olive salad with tapenade £5.50*

*Smoked mackerel, horseradish & crème fraiche pate with toasted artisan bread £6.50*

## *Sides:*

*Olive bowl 1.95, bread basket 2.00, edamame beans 3.00, fries 2.00, side salad 3.50, potatoes 1.50, Vegetables £2.50,*

*Steak sauces 1.50*

## *Main Plates:*

*The Crown's steak, mushroom & Guinness pie, served with chunky chips & fresh vegetables 10.75*

*Prime 8oz Hereford Rump steak served with a grilled garnish & chunky chips 16.95*

*Slow braised lamb shank in a tomato & aubergine ragout with mint & cucumber cous cous 14.50*

*Pork belly, twice roasted with crackling, scrumpy cider sauce, fondant potato & baby vegetables 13.95*

*Barbecued chicken Teriyaki skewer on a bean sprout crunchy salad, jasmine rice & dipping sauce 12.50*

*Poached venison haunch in a port wine & juniper gravy with creamed potatoes & red cabbage 14.50*

*Pan seared salmon. On a creamy tomato, basil & garlic tagliatelli 12.95*

*Poached haddock on bubble & squeak & spinach, topped with a poached free range egg 12.95*

*Giant mushroom with spinach & mascarpone filling, on tomato tagliatelli pasta 11.50*

*A separate dessert menu is available for those of us with sweet temptations.*

The Crown Inn is a family run & owned establishment since 1988. We pride ourselves on the freshest ingredients at all times for all seasons. We use local suppliers whenever possible, and if there is anything on the menu's that you may need prepared more simply please feel free to ask. We have a team of top professionals who can help with any dietary requirements. Thank you for your custom. JOEL PALMER

## *Desserts*

### *Chocolate truffle torte*

*A rich chocolate truffle delight served with white chocolate flakes*

### *Lemon tart*

*Sweet pastry case filled with a zingy lemon filling & raspberry compote*

### *Summer Pudding*

*Fresh forest fruit's soaked with layers of bread served with whipped cream*

### *Traditional Treacle Tart*

*A classic syrupy treacle & lemon tart with whipped cream*

### *Baileys & amoretto cheesecake*

*A rich & creamy baileys cheesecake scattered with crushed amoretto biscuits*

### *Mixed cheese platter*

*A selection of mature cheddar, Stilton, & brie. Served with water biscuits*

***All desserts £4.75. Cheese from £5.75.***

*Coffees are available from our Italian GAGGIA espresso machine.*

*Espresso, cappuccino, Americana, why not treat yourself to a liqueur coffee*