THE CROWN INN OLD DALBY

STARTERS

Nduja Scotch Egg aïoli, rocket Crispy Squid (gf) paprika, spring onions, chilli, aïoli Korean Crispy Fried Chicken (gf) sesame, spring onion	8.00	Devonshire Crab on Toasted Sourdough10.00pickled radish, cucumber & chive oil8.00Roasted Beetroot Salad (gf)(ve)8.00vegan feta, baby gem, red endive, candied walnuts, grapes, balsamic reduction		Burrata (gf)(v)11.00tomato "confit", capers, roast peppers, basil pesto, extra virgin olive oilHalloumi Fries (gf)(v)9.50cornflake crumb, pomegranate, tahini dressing, sweet chilli jam	
N I B B L E S					
Small Baked Sourdough (v)			Marinated Nocellara, Gaeta & Cerignola Olives (gf)(ve)		
Padron Peppers (gf)(ve)			Crispy Courgette Fries (gf)(ve)		
S H A R E R S					
Whole Sourdough (v)			Whole Baked Camembert (v)		
LUNCH Monday to Saturday 12-5PM					
Beer-battered Haddock 11.50 lettuce, tartare sauce, on white farmhouse bread, served with skin-on fries			Pulled Steak 11.00 Provolone cheese, datterino tomatoes, rocket, tomato & onion salad		
Classic Club Sandwich 11.00 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce on white bread, served with skin-on fries			Vegana (ve)		
PUB CLASSICS					
Beer-battered Fish & Triple-cooked Chips (gf) North Sea haddock, pea puree, tartare sauce	17.50	Homemade Pie mashed potatoes, seasonal vege	tables, red wine gravy	Grilled Chicken Çaesar Salad 14.50 crispy bacon, avocado, lettuce, croutons, Parmesan & Çaesar dressing	
Devonshire Crab Linguine white wine lobster cream, garlic & chilli, baby tomatoes, pa		Old English Pork Sausages 12.25 mashed potatoes, onion gravy, buttered greens		Roasted Beetroot Salad (gf)(ve)	

Γ	WOOD-FIRED KITCHEN		
	Turmeric-roasted Cauliflower Steak (gf)(ve)	Whole Lemon & Thyme Baked Seabass (gf) 23.00 salsa verde, roasted fennel, wood-fired potatoes	
	Flat-iron Half Chicken (gf)	Lamb Cutlets (gf)	

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Beef Burger	8oz Sirloin Steak (gf)
Crispy Buttermilk Chicken Burger	8oz Flat Iron Steak (gf)
Roast Portobello Mushroom Miso Burger (ve)	Peppercorn Sauce2.75Red Wine & Shallot Jus (gf)1.50

WOOD-FIRED PIZZAS						
Margherita (v) Fior di latte, tomato sauce, basil, extra virgin olive oil	9.50	Quattro Formaggi	Garlic Bread (ve)			
Pepperoni Fior di latte, tomato sauce, pepperoni, extra virgin oliv		Nduja 13.95 Smoked provola, Nduja sausage, pancetta, rosemary-roasted potato	Cheesy Garlic Bread (v)			
Parma Ham & Bufala Buffalo mozzarella, datterino tomato, parma ham, rocket, basil, extra virgin olive oil	15.00	Vegana (ve)				
Add for £2.00 Mushroom (ve) • Artichoke (ve) • Kalamata Olive (ve) • Caramelised Onion (ve) • Smoked Provola (v) • Datterino Tomato (ve) • Rocket (ve) • Rosemary-roasted Potato (ve) Add for £2.50 Fior di Latte (v) Add for £3.00 Pepperoni • Friarielli (ve) • Gorgonzola (v) • Goat's Cheese (v) • Parma Ham • Nduja						
<u>\</u>	ASK	ABOUT OUR CHILDREN'S PIZZAS • VEGAN CHEESE AVAI	LABLE			
SIDES						
Triple-cooked Chips (gf)(ve)		Beer-battered Onion Rings (gf)(ve)	Side Salad (gf)(ve) 3.75			
Truffled French Fries (gf)	6.00	Wood-fired Potatoes (gf)(v)	Plum Tomato, Red Onion & Pesto Salad (gf)(ve)4.75			
Fries (gf)(ve)	4.50	Chip Shop Curry Sauce (gf)(ve)	Buttered Seasonal Greens (gf)(v)			

(v) Suitable for vegetarians (ve) vegan (gf) gluten free We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. SS24PD_PB2





We'd love to hear from you! Scan the QR code to leave us a review.