

  
**C R O W N**  
*Lodge*  
*Moorings Bar & Restaurant*  


*Starters*

**SOUP DU JOUR £8**

Served with a warm bread roll GFA VGA

**CHICKEN LIVER PATE £9**

Toasted brioche & plum chutney GFA

**FENNEL FISHCAKES £8**

Fennel crumbed fish cakes with pea puree and tartare foam

**BRIE BRULEE £8.50**

Local fig chutney & toasted rye bread GFA

WARM BREAD FOR THE TABLE?

£3 PER PERSON

*Mains*

**ROASTED CHICKEN BREAST £20**

Sage & onion farce, pig in blanket, roast potatoes, Yorkshire pudding, seasonal vegetables & rich roast gravy GFA

**ROAST SIRLOIN OF BEEF £22**

Roast potatoes, Yorkshire pudding, seasonal vegetables & rich roast gravy GFA

ALL ROASTS ARE AVAILABLE AS CHILDRENS MEALS £12

SUBJECT TO AVAILABILITY

**CHICKEN & LEEK PIE £20**

Mashed potato, seasonal vegetables & rich roast gravy

**LEEK & MANGO TART £18.50**

Served on a large house mixed salad V

**BREADED SCAMPI TAILS £16.50**

Breaded scampi tails, chipped potatoes, petit pois and tartare sauce GFA

**PAN FRIED TUNA FILLET £24**

Served on a bed of sautéed potatoes, couscous, onion, tomato, pepper, mint & harissa dressing.

*Fancy some extras ..*

A BOWL OF PIGS IN BLANKETS £4.50

A BOWL OF ROAST POTATOES £4

A BOWL OF YORKSHIRE PUDDINGS £4

VEGETABLES (2 SERVINGS) £3.50

*Desserts*

**WHITE CHOCOLATE**

**RICE PUDDING**

Served raspberry textures

**STICKY TOFFEE**

**PUDDING**

Served with crème anglaise

**MIXED BERRY**

**MERINGUE**

Whipped cream, meringue, mixed fruit, raspberry coulis

**CHOCOLATE ORANGE**

**ICE CREAM**

With whipped cream & chocolate sauce

ALL DESSERTS £9