



THE CROWN AT ARFORD

SUNDAY MENU

FOR THE TABLE

The Crown Bead Basket / 3.7
Whipped Butter or Olive Oil & Balsamic

Bowl of Marinated Olives / 3.7

Pierre Koffmann Fries / 4.5

A Bowl of Yummy House Pork Scratchings / 3.7

A Plank of Cured Meats
Cornichons / 9.5

MAINS

Hampshire Beef Striploin Roast / 19.5
Yorkshire Pudding, Horseradish

Roast Leg of Romsey Lamb / 19.5
Yorkshire Pudding, Mint Sauce

Children's Roast Lunch / 10

*Roast dishes are served with roast potatoes, gravy and
seasonal vegetables*

Miso Glazed Aubergine Steak (VE) / 18.5
White Bean Puree, Provencal Vegetable Ragu

Pan Roasted Salmon Trout Fillet / 19.5
Seasonal Vegetables, Jersey Royals, Dill Mayonnaise

STARTERS

Pheasant & Mushroom Terrine / 10.5
Sticky Fig Relish, Toasted Sourdough

Retro Prawn Cocktail / 11
Mary Rose Sauce

Caprese Salad / 10.5
Fresh Mozzarella, IOW Tomato, Basil & Extra Virgin Olive Oil

DESSERT

Classic Eton Mess, English Strawberries / 9

Rhubarb & Summer Berry Crumble / 8
Vanilla Ice Cream or Double Cream

Sticky Toffee Pudding / 9
Butterscotch Sauce, Vanilla Ice Cream

Pear & Chocolate Tart / 9
Chocolate Hazelnut Ice Cream

British Cheeses Board
Two cheeses / 9.5
Three cheeses / 12

Selection of Ice Creams and Sorbets / 2 per scoop
French Vanilla, Chocolate & Hazelnut, Amarena Cherry
Sorbets: Raspberry, Mango

Affogato / 5

All our dishes are prepared fresh in the kitchen so we thank you for your patience if you need to wait for a short while.

If you suffer from a food allergy or intolerance you must inform a member of staff prior to placing your order.

Please note that all food is prepared in our kitchen, which handles nuts, shellfish and other allergens so there is always a risk of cross-contact.