



# THE CROWN INN

Sunday 2<sup>nd</sup> August 2009

*All our dishes are freshly prepared and cooked to order using local produce where possible. Please be aware that this may cause a delay on some main courses; especially if you do not order a starter.*

## STARTERS

Curried Cauliflower Soup, *Crusty Bread (V)*  
Scottish Smoked Salmon, *Caper Crème Fraiche, Granary Bread & Lemon*  
Mozzarella & Fig Salad, *Balsamic Reduction (V)*  
Warm Smoked Mackerel, *Cherry Tomatoes, Orange & Harissa Glaze*  
Charcuterie Board, *selection of cured Meats, Cornichons, Olive Oil and Balsamic Vinegar*

## MAINS

Roast Topside of Hereford Beef, *Yorkshire pudding, Gravy made from the Pan Juices, Roast Potatoes, Vegetables*  
Roast Leg of Pork, *Gravy made from the Pan Juices, Roast Potatoes, Vegetables*  
Breaded Scampi Salad *with home made Tartare Sauce & Chips*  
Cajun Chicken Salad, *Melon, Wholegrain Mustard New Potatoes*  
Tagliatelle, *Porcini & Gorgonzola Cream, Tomato & Olive Crostini(V)*  
Salmon & Haddock Fish Cakes, *Rocket Salad, New Potatoes and Hollandaise Sauce*

## DESSERTS

Chocolate Brownie *with Vanilla Ice Cream & Chocolate Sauce*  
Lemon Cheesecake  
Apricot & Ginger Crumble *with Crème Anglaise*  
Strawberries and Vanilla Crème Brule  
Selection of Ices –  
*Herefordshire Organic Vanilla or Chocolate Orange Ice Cream*  
*Raspberry or Pear Sorbets*

## **CHEESEBOARD £1.50 Supplement**

Stilton & Somerset Brie *served with Grape Chutney, Celery Sticks, Digestive Biscuits & Cream Crackers*

**One Course - £9.95 (main)/ Two Courses £13.95/ Three Courses £16.95**

**Children's portions: one course £5.95/two courses £7.95/three courses £9.95**

**Or for small children see our Children's Menu**

*If you prefer low fat dressings or spreads please mention it when you order. As all our food is freshly cooked so we can accommodate special requests;*

*please feel free to ask*

Berrow Green Road, Martley, Worcs, WR6 6PA 01886 888840

Head Chef: Scott Fuszard

Owners: Nick and Caroline Cassell