THE CROWN

AT WILD THYME & HONEY

Autumn and winter bring a wealth of wonderful ingredients to the kitchen. Our menu celebrates the best of the season, from comforting favourites to fresh, vibrant dishes, using quality ingredients from British farmers, growers, fishermen and artisan producers.

SMALL PLATES & SHARERS

Nocellara Olives *stone in* VE *4.5*

Artisan Sourdough slow-roasted garlic & sorrel butter V *VE *6*

Spiced Pumpkin Soup crispy sage, roasted chestnuts, sourdough V *7.5*

Bang-Bang Cauliflower sriracha and sesame mayonnaise, coriander shoots VE *7*

Chicken Liver Parfait toasted brioche, spiced apple chutney *9*

Burrata roasted heritage pumpkin, brown butter, pumpkin seeds, hazelnuts, crispy sage V *11*

Ham Hock, Caramelised Onion & Ogleshield Cheese Croquettes black garlic aioli *8.5*

Corn Ribs kimchi salt, gochujang VE *6*

Prawn Cocktail Aleppo chilli, Marie Rose, baby gem, cucumber, toasted brown bread *12.5*

Hand-Dived Scallops Champagne beurre blanc, trout caviar, sea herbs *12.5*

Cumberland Black Pudding Scotch Egg pickled walnut ketchup *9.5*

Winter Garden Sharing Board beetroot hummus, vegetable crudité, garlic & za'atar flatbread VE *22*

Baked Camembert honey and rosemary, crispy shallots, smoked potato sourdough, vegetable crudité V *23*

Charcuterie Board salami, coppa, prosciutto, olives, cornichons, figs, seeded crispbreads, sourdough croutons, quince jelly *23*

MAINS & GRILLS

Harissa Roasted Cauliflower pumpkin, Puy lentils, cavolo nero, tahini, pomegranate, dukkah, herb salad VE *17*

Old English Sausages cavolo nero colcannon, wholegrain mustard & ale gravy *18*

Cyder-Battered Fish triple-cooked chips, mushy peas, tartare sauce, lemon *21*

Chicken Gammon & Leek Pie clotted cream mash, cavolo nero, gravy *24.5*

Market Fish of the Day samphire & fennel salad, herbed new potatoes, parsley & caper gremolata *Market Prices*
please ask the team for today's catch

Chalk Stream Trout Champagne beurre blanc, crushed celeriac, samphire *25.5*

Pan-Roasted Duck Breast duck leg croquette, sour cherry jus, roasted Delica pumpkin, cavolo nero *28*

Beef Short Rib Bourguignon bacon, crispy shallots, mash *28.5*

Grilled Pork Chop fennel & watercress salad, apple & caramelised onion chutney *24.5*

West Country Lamb Mixed Grill za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread *26.5*

British Beef Burger Ogleshield cheese, pickles, oakleaf, ketchup, mayonnaise, bun, skin-on-fries *20.5*
ADD SMOKED STREAKY BACON 2.5 | EXTRA PATTY 5

Plant-Based Burger vegan cheese, pickles, lettuce, ketchup, mayonnaise, bun, skin-on-fries VE *20.5*

Buttermilk Chicken Burger smoked Applewood cheese, house ranch dressing, English streaky bacon, confit tomato, skin-on-fries *21.5*

Steak Frites triple peppercorn sauce, skin-on-fries *27.5*

Steak Specials herb buttered mushroom, vine tomatoes, buttermilk onion rings, skin-on-fries *Market Prices*
please ask the team for today's selection of cuts

V vegetarian. VE vegan. *VE can be adapted to vegan. *V can be adapted to vegetarian. An optional 12.5% service charge will be added to your bill. Please make the team aware of any allergies you might have before ordering. Dish ingredients may vary. An allergen matrix is available on request

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SANDWICHES *available until 5pm*

add skin-on-fries 5

Cheese & Onion Toastie Lincolnshire Poacher, lyonnaise onions, wholegrain mustard V *15.75*

Wild Mushroom & Whipped Goat's Cheese Open Sandwich tarragon, hazelnuts V *12.75*

The Club buttermilk chicken, smoked streaky bacon, 'nduja ketchup, crushed avocado *15*

Cyder-Battered Fish tartare sauce, baby gem, pickled shallots, skin-on-fries *17*

HEALTHIER OPTION

Tahini Roasted Sweet Potato Bowl skyr, kimchi, sesame greens, roasted beetroot, mixed grains V *14.5*

ADD STEAK 9 | SMOKED SALMON 7 | CHICKEN 8

SIDES

Caesar Salad charred croutons, Parmesan *5*
ADD ANCHOVIES 2 | CHICKEN 4.5

Braised Red Cabbage bay leaf, cabernet vinegar, cranberries VE *5.95*

Skin-On-Fries rosemary & thyme sea salt *VE *5*
ADD PARMESAN AND TRUFFLE 2

Triple-Cooked Chips rosemary & thyme sea salt *5*
ADD PARMESAN AND TRUFFLE 2

Clotted Cream Mash caramelised onion, chives V *6.5*

House Recipe Sauces
TRIPLE PEPPERCORN SAUCE 2.5 | RED WINE & MADEIRA JUS 2.5
HP SAUCE GRAVY 2.5 | BÉARNAISE SAUCE V 3.5 | SLOW-ROASTED GARLIC AND SORREL BUTTER V 2.5

FIXED PRICE MENU

Two Courses 24.95 | Three Courses 29.95

AVAILABLE MONDAY - THURSDAY FROM 12PM - 5PM

ASK THE TEAM TO VIEW THE MENU

TRADITIONAL AFTERNOON TEA *32.95pp*

Includes bottomless tea and cafetière coffee / Upgrade to Champagne afternoon tea for 37.95pp

AVAILABLE MONDAY - SATURDAY FROM 12PM - 5PM

ASK THE TEAM TO VIEW THE MENU

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One of four distinctive destinations in the Linwood Collection

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