



Signature Dishes

Starters

Pan-fried Scallops with Celeriac Puree, Crispy Pancetta and Caviar GF 19

Dorset Crab, King Prawn and Avocado Tian with Soft Boiled Quails Egg and Pink Grapefruit Dressing 17 GF

Ham Hock and Parsley Roulade with an Apple and Celery Salad and Home-made Piccalilli 16

Truffle Honey Goat's Cheese with Texture of Beetroot and Rustic Bread GFA 14

Watermelon, Feta and Avocado Tian with Mange Tout, Radish and Wild Rocket Salad, Pomegranate Dressing GF, VG 13

Mains

Pan-fried Fillet of Sea Bream with Mini Crab Cakes, Fresh Asparagus, Hollandaise Sauce and Sauté Potatoes 32

Panache of Fish with Linguine, Samphire and Saffron Sauce 34

Oven-baked Loin of Lamb with Mini Shepherd's Pie, Rosemary & Garlic Roasted Root Vegetables and Redcurrant Jus 36

Roast Fillet of Beef with Braised Ox-cheek, Cavolo Nevo, Pomme Puree, Baby Turnips, Crispy Pancetta and Red Wine Jus 39

Red Pepper and Mediterranean Vegetables 'Lasagne' with Roasted Artichokes 24 VG, GF

Desserts

Milk Chocolate and Salted Peanut Parfait with Warm Caramel Sauce GF11

Apricot and Cherry Bakewell Tart with Vanilla Custard and Clotted Cream Ice Cream 10

Mixed Berry Eton Mess with Strawberry Sorbet 10

'The Crown' Peach Melba – Poached Peach, Raspberry Compote and Vanilla Ice Cream 10

Sweet Yogurt and Coconut Mousse with a Raspberry Centre GF 12

'Wheeler's' *Deconstructed Summer Pimm's Strawberry Cheesecake* Strawberry Mousse, Coulis, Biscuit Crumb, Strawberry Sorbet, Pimm's Jelly and Macaroons 14

Pineapple Tarte Tatin with Coconut Sorbet and Exotic Fruit Salad VG GF12

Selection of Cheeses with Grapes, Celery, Chutney, Truffle Honey and Crackers 14 GFA

Sides – £7 each

Halloumi Fries, Cauliflower Cheese GF, Tenderstem Broccoli, Mixed Vegetables, Roasted Root Vegetables, Green Beans, Mash, Sauté Potatoes, Chunky Chips, French Fries, Sweet Potato Fries, Garlic Bread, Cheesy Garlic Bread.

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens. Please advise a member of staff in advance of any dietary requirements.

GF – Gluten Free, GFA – Gluten Free available, V – Vegetarian, VG - Vegan, VGA – Vegan Available

A 12,5% discretionary service charge will be added to your bill – please feel free to speak to a member of staff if you would like it removed.

Classic Dishes

Salads

The 'Crown' Prawn Cocktail with Crème Fraiche and Caviar 14 GFA

Char-grilled Tuna Steak served with a Warm Salad Nicoise Small 10 / Large 20

Tricolore Salad – Plum Tomato, Avocado and Mozzarella with Wild Rocket and Pesto Dressing GF Small 8 / Large 16

Sesame Seeded Pork and Rice Noodle Salad with a Honey, Ginger and Soy Vinaigrette GF Small 9/ Large 18

Pan-fried Minute Steak, Watercress, Orange and Shallot Salad with a Balsamic and Orange Dressing Small 10/ Large 20

Char-grilled Chicken Caesar Salad with Parmesan Dressing Small 9 / Large 18

Mains

Classic Club Sandwich with Bacon, Chicken, Egg, Tomato, Cheese, cos, Mayonnaise and Fries 16

Steak Baguette with Mushrooms, Caramelised Onion and Chunky Chips 18

Beer Battered Fish and Chips with Mushy Peas and Tartare Sauce 18

Pan-fried Sirloin Steak with Grilled Mushroom, Grilled Tomato, Shallot Salad,
Chunky Chips and Peppercorn Sauce 32 GFA

The Italian Burger is topped with thinly sliced Panetta and Mozzarella Cheese with Fries 18 GFA

