

THE CROWN

AT WILD THYME & HONEY

INTRODUCING OUR NEW SPRING À LA CARTE MENU

Every year, Spring brings an exhilarating sense of anticipation. As temperatures rise and the sun shines brighter for longer, life feels brimming with fresh beginnings. Get ready to indulge in a selection of fresh and exciting new dishes packed full of seasonal flavours including starters such as Pistou Soup with basil, spinach ravioli and Parmesan, Katsu Scotch Egg, a fusion twist on our ever-popular Scotch egg and main courses including Porchetta with pea puree, salsa Verde and crispy fried gnocchi and the return of our healthier option Buddha Bowls. Whether you're joining us for brunch, a cocktail al fresco, a night out with friends or a leisurely lunch, we can't wait to welcome you this spring.



OUR FOOD PHILOSOPHY

We believe that every meal should create lasting memories that linger long after the final bite has been enjoyed.

This journey begins with our steadfast dedication to quality ingredients and the expertise of our talented chefs.

Our menus delicately enhance British classics while embracing the richness and flavours of global cuisine, all sourced from top-tier suppliers who align with our commitment to supporting high-quality, low-impact produce.

This focus allows us to concentrate on the flavour, texture, and aroma of each dish we serve.

BRUNCH - THE PERFECT WEEKEND RITUAL

Experience the ultimate weekend ritual, best described as a relaxing, occasionally boozy, and decadent hybrid meal that helps banish the workweek blues. Our brunch menu has undergone a transformation, featuring new dishes such as Croissant Royales, a Stack of Buttermilk Pancakes, and Buttermilk Chicken and Waffles. We also offer classic favorites like the Full English Breakfast, Smashed Avocado on Toasted Sourdough, and Smoked Scottish Salmon with Scrambled Eggs. Additionally, we've introduced a variety of optional add-ons for those who enjoy customising their brunch!

SERVED EVERY SATURDAY 11AM - 3PM

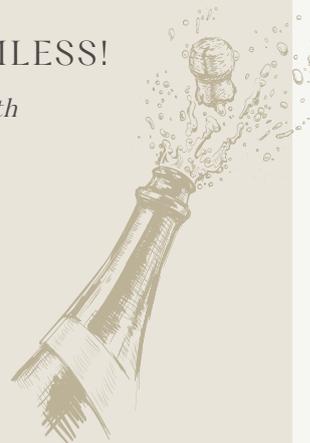
MAKE IT BOTTOMLESS!

Enjoy any brunch special with 90 minutes of free-flowing brunch cocktails £38

***INCLUDES:**

Prosecco, Bellini, Mimosa,
Bloody Mary or Aperol Spritz

**ASK YOUR SERVER FOR A COPY
OF THE NEW BRUNCH MENU**



TRADITIONAL AFTERNOON TEA 32.95pp

Includes Bottomless Tea and Cafetiere Coffee / Upgrade to Champagne Afternoon Tea for 37.95pp

PLEASE ASK THE TEAM FOR A COPY OF THE MENU

LIGHT BITES & BREADS

Nocellara Olives (stone in) VE 4.5 | **NEW Sage and Onion Seasoned Pork Scratchings** 4.5

NEW Corn Ribs, kimchi salt, gochujang VE 6 | **NEW Chicken Kiev Croquette**, wild garlic aioli 8

Freshly Baked Ancient Grain Sourdough, wild garlic butter V, *VE 6.95

SMALL PLATES

Small but delicious, our light bites and starters offer incredible flavours.

Bang-Bang Cauliflower , sriracha and sesame mayo, coriander shoots	VE	7
NEW Pistou Soup , basil, spinach ravioli, parmesan	V, *VE	7.5
Ham Hock Terrine , celeriac remoulade, gooseberry chutney, buttered rye bread		8
NEW Katsu Scotch Egg , pickled vegetables, furikake		9.5
NEW Burrata panzanella salad , basil, bitter leaves	V	9.5
Twice Baked Cheddar Cheese Soufflé , lobster thermidor sauce, Gruyère crisp		11.5
NEW Scallops Wrapped in Smoked Bacon , 'Nduja butter sauce, cauliflower		12

FROM THE LAND, SEA & GARDEN

Our menus feature vibrant global cuisine and showcase the finest produce from the British Isles

Healthier Choice Buddha Bowl healthy grains with soy marinated kale, miso roasted sweet potatoes, sliced avocado, sesame and ginger dressing	VE	13.75
ADD YOUR CHOICE OF PROTEIN: CHICKEN £10, LEMON AND PEPPER SALMON £10, GOCHUJANG GLAZED PORK £10, SMOKED TOFU £5		
NEW Risotto Primavera , asparagus, Gruyère crisp	V *VE	16.25
Redefine Meat™ Plant-Based Burger , vegan cheese, beetroot relish, miso mayonnaise, skin on fries	VE	19.95
Battered Fish and Triple-Cooked Beef Dripping Chips , mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon		21
<i>*Fish may change dependent on seasonal availability and weekly market price</i>		
Fish Pie , parmesan and rich yolk potato topping		21
Buttermilk Chicken Breast Burger , smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries		21.5
NEW Porchetta , pea purée, salsa verde, crispy fried gnocchi		23.95
NEW Lamb Rogan Josh , turmeric rice, radish and cucumber raita, paratha		22
NEW Beef and Ale Pie , wild garlic mashed potato, young carrots		23.95

TRY OUR FIXED PRICE MENU

£23.95 for 2 courses £27.95 for 3 courses

PLEASE ASK THE TEAM FOR A COPY OF THE MENU

DON'T MISS OUR LUNCH SPECIALS

Enjoy our range of fantastic value weekday lunch specials, with mains from just £10, offered from Monday to Friday between 12pm and 3pm.

TODAY'S SPECIALS ARE DISPLAYED ON OUR BLACKBOARD AND CHANGE DAILY. ASK THE TEAM FOR TODAY'S SELECTION

HEALTHIER OPTIONS

NEW Buddha Bowl Healthy grains with soy marinated kale, miso roasted sweet potatoes, sliced avocado, sesame and ginger dressing **VE 13.75**

ADD YOUR CHOICE OF PROTEIN: CHICKEN £10, LEMON AND PEPPER SALMON £10, GOCHUJANG GLAZED PORK £10, SMOKED TOFU £5

One Living Kombucha 4.5

Founded by Jonny Wilkinson, One Living are on a mental wellbeing mission to help people Feel at One through a living diet, giving back and wellbeing support. Their raw and unpasteurised sugar free kombucha is authentically brewed using naturally sourced ingredients.



One Living Ginger Kombucha with Turmeric
One Living Raspberry Kombucha with Pomegranate
One Living Passion Fruit Kombucha with Goji

FROM THE GRILL

All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.

Steak Burger topped with house sauce,crispy onions, beef dripping skin on fries, 'Nduja ketchup **19.75**

Add smoked Applewood cheese £2, add smoked English streaky bacon £2.5, double patty £5

Mixed Grill of Cornish Lamb, Za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread **25.5**

Steak Frites, triple peppercorn sauce, beef dripping skin on fries **27.5**

NEW Steak Specials served with herb buttered mushroom, vine tomatoes, buttermilk onion rings, beef dripping skin on fries . Please ask the team for todays selection of cuts from our Master Butcher, Aubrey Allen **Market Prices**

House Recipe Sauces

Triple peppercorn sauce **2.50** | Red wine and madeira jus **2.50**
HP sauce gravy **2.50** | Bearnaise sauce **v 3.50** | Wild Garlic Butter **v 2.50**

SEASONAL SIDES

Caesar Salad, charred croutons, parmesan **ADD ANCHOVIES £2** **5**

NEW Mixed Buttered Spring Greens **v, *VE 5**

NEW Tuscan Panzanella Salad **v, *VE 5.95**
ADD ANCHOVIES £2

POTATOES

Beef dripping skin on fries, rosemary and thyme sea salt ***VE 5**
ADD PARMESAN AND TRUFFLE £2

Triple-cooked beef dripping chips, rosemary and thyme sea salt ***VE 5**
ADD PARMESAN AND TRUFFLE £2

NEW Crispy Potato Rosti, tzatziki, parmesan and herb oil **v 5.5**

SANDWICHES

SERVED MON - SAT 12PM - 4PM

Add beef dripping skin-on fries, 2.50

NEW Tomato, Red Onion and Avocado Bruschetta , bitter leaves ENGLISH STREAKY BACON £2.5, RICH-YOLK POACHED EGGS £2	V, *VE	12.95
Club Sandwich , toasted brioche, buttermilk chicken, smoked English streaky bacon, 'nduja ketchup, crushed avocado		14.5
XXL Three Cheese Toastie ADD ROAST BEEF £5 , ADD TUNA £5, ADD HP SAUCE GRAVY £2.50	V	15.75
The Sea Dog , crispy battered fish, tartare dressed iceberg, sub roll, mustard mayonnaise, chip shop curry sauce, beef dripping skin-on fries or triple-cooked chips		17

SUNDAY ROASTS

SERVED SUNDAY
FROM 12PM

Thoughtfully crafted homemade dishes made with only the finest quality ingredients.

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES,
ROASTED ROOTS, DUCK FAT ROAST POTATOES AND LASHINGS OF OUR SPECIAL RECIPE HOUSE GRAVY

Redefine Meat™ Wellington, mushroom duxelle, Yorkshire pudding, roast potatoes,
seasonal vegetables, plant-based gravy v *VE 21

NEW Porchetta, sage and onion stuffed apple 23.5

Half Spatchcock Roast Norfolk Chicken, wild garlic and herb butter 24.5

Rosemary Roasted Leg of West Country Lamb, crisp pea and
ricotta bon bon, homemade mint jelly 25

Dry Aged Sirloin of British Beef, homemade horseradish cream 29.95

Extra Yorkshire pudding and duck fat roast potatoes 1pp
Cauliflower Cheese, Mornay sauce v 7.50

DESSERTS

We believe a dessert should taste as beautiful as it looks, crafted to delight every sense.

NEW Apple and Blackberry Crumble , vanilla and lavender custard	V *VE	8.5
Sticky Toffee Pudding , spiced brandy snap, French vanilla gelato, miso butterscotch sauce	V	9
NEW Crème Brûlée , thyme and honey, vanilla gelato	V	9.5
NEW Lancashire Cheese , Eccles Cake, Rhubarb and Apple Gel	V	9.5
NEW Strawberry and Elderflower Eton Mess Sundae	V	9.75
NEW Blueberry Cheesecake , meringue shards, lemon sorbet	V	10.25
NEW Belgian Chocolate Mille-Feuille , maraschino cherries, raw cacao	V	10.5

One scoop of Gelato or Sorbet, classic wafer *VE 3.75 **Three scoops of Gelato or Sorbet, classic wafer *VE 7.50**

CHOOSE FROM: French vanilla, chocolate truffle, strawberry meringue, iced latte, salted caramel, clotted cream and
cherry ripple, lemon sorbet, hedgerow sorbet