HAND & CROWN

SUNDAY MENU

STARTERS

SOUP OF THE DAY 8.75
Served with Crusty Bread.

SMOKED SALMON, PRAWN & AVOCADO STACK (GF) 13.45
With Capers & Herb Oil

CRISPY BATTERED PRAWNS 11.95
Served with Avocado & Chilli Jam.

GOATS CHEESE & WALNUT SALAD (V)(N)(GF) 13.95
Rocket & Grape Salad with Balsamic Glaze

HUMMUS & OLIVES (VE) 9.45
Chickpea Hummus served with Toasted Flatbread & a selection of Olives.

CRISPY FRIED HONEY CHILLI & SESAME BUTTERMILK CHICKEN 11.95
With Siracha Mayo

CREAMY GARLIC MUSHROOMS (V) 9.95
Served with Toasted Ciabatta.
can be made (GF)

BUBBLE & SQUEAK (GF) 8.75
Served with Crispy Bacon & Poached Egg.

SUNDAY ROAST

ROAST MEAT OF THE DAY
Served with Roast Potatoes, Medley of Vegetables, homemade Yorkshire Pudding & Gravy

ASK YOUR SERVER FOR TODAY'S SELECTION

Add Cauliflower Cheese 5.00 **Add Pigs in Blankets** 4.50 **Add Yorkshire Puddings** 1.50

MEAT

	ROOM FOR DESSERT	STANDARD PORTION
H&C PIE **CHOICE OF STEAK & ALE OR CHICKEN & LEEK** Topped with Puff Pastry, served with Creamy Mash & a Medley of Vegetables	17.45	23.45
SAUSAGES & MASH Served with Caramelised Onion Gravy & a Beer Battered Onion Ring. can be made (GF)		17.45
PAN FRIED LAMBS LIVER & BACON Served with Onion & Bacon Gravy, Crispy Potato Cake & a Medley of Vegetables can be made (GF)		21.95
BEEF STROGANOFF Fillet of Beef cooked in our secret Mushroom Sauce served with Rice & Salad.		29.45
10oz SIRLOIN STEAK Cooked to order, served with a choice of Peppercorn or Diane Sauce, Skin on Fries, Pan Fried Mushrooms & Spinach. can be made (GF)		33.95
BEEF BURGER Double Beef Patty, Melted Cheddar, Crispy Bacon, Chilli Jam served in a Pretzel Bun with Skin on Fries & an Onion Ring.		18.55
CAJUN CHICKEN PASTA Griddled Chicken and Pasta in our creamy Cajun sauce	16.95	21.45
GREEK LAMB Slow cooked Lamb Leg cooked in a Mediterranean Vegetable, Tomato & Herb Sauce. Served with Rice, Flatbread & Greek Salad. can be made (GF)	19.95	25.95
H&C CHICKEN CURRY (GF) Served with Rice & Naan Bread	16.95	21.45
SLOW COOKED LAMB LEG BIRYANI (GF) Served with a Mushroom & Spinach Curry.	19.15	24.95

(V)=VEGETARIAN (VE)=VEGAN (GF)=GLUTEN FREE (N)= MAY CONTAIN NUTS

FISH

	ROOM FOR DESSERT	STANDARD PORTION
CATCH OF THE DAY Freshly Battered Fish served with House Chips, Garden Peas & Homemade Tartare Sauce.		18.95
SHELLFISH LINGUINE (Available Tuesday-Sunday) Prawns & Mussels cooked in a Creamy Nduja, White Wine & Garlic Sauce.	18.45	22.95
PAN FRIED SEA BASS GF Served on a bed of salad with Garlic King Prawns & Triple Cooked House Chips.		22.50
SMOKED HADDOCK GF Cooked in a Creamy Leek & Chive Sauce, topped with a Bubble & Squeak Cake along with a Poached Egg.	18.75	24.95
THAI MONKFISH & PRAWN CURRY GF Served with Rice	18.75	24.95

VEGGIE

ROASTED VEGETABLE LINGUINE VE N In a Creamy Vegan Pesto Sauce.	15.45	18.95
WILD MUSHROOM STROGANOFF VE Served with Rice & Salad.	15.45	18.95
MUSHROOM BIRYANI VE GF Served with a Pea & Potato Curry.	15.45	18.95
BUTTERNUT SQUASH, COURGETTE & SPINACH THAI CURRY VE GF Served with Rice	15.45	18.95
LENTIL SHEPHERDS PIE V Parmesan crusted Mash & Buttered Savoy Cabbage		18.95

SALADS

GRIDDLED CHICKEN & BACON SALAD
Mixed Salad with House Dressing
15.75

SUPEREFOOD SALAD
Butternut Squash, Toasted Walnuts, Feta, Olives, Beetroot, Tomato, Red Onion, Rocket, Lettuce and Balsamic Glaze
V N GF
15.75

SIDES

CHUNKY CHIPS
3.75

SKIN ON FRIES	3.75	**SWEET POTATO FRIES**	5.25
PAN FRIED VEGETABLES	4.45	**HALLOUMI FRIES**	5.95
BEER BATTERED ONION RINGS	5.25	**GARLIC KING PRAWNS**	6.95

ROOM FOR DESSERT? SEE TODAY'S SELECTION ON THE DESSERT BOARDS PROVIDED

All our ingredients are delivered fresh and cooked to order every time.
- WE DON'T SERVE FAST FOOD -
- WE SERVE REALLY GREAT FOOD! -



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