

The Crown, Southwold sample menu

Starters and light dishes

Penny Bun bread and tapenade £4.00

Spiced sweet potato soup served with Penny bun bread
£6.50

Potted brown shrimps with cucumber salad
and toasted sour dough
£8.50

Cooper House cured salmon served with a dill
marinated herring mousse, pickled shallots and sour
dough crumb
£8.00

North Sea fish soup with aioli, Birkswell cheese and
croutons
£8.50

½ pint of shell on prawns with dill mayonnaise
and bread and butter
£7.50

Chicken liver parfait topped with mango jelly
and served with prunes and sourdough toast
£8.00

West coast mussels cooked in Aspoll cyder, parsley
and shallot
£7.50

Chicory, pear, walnut and Binham blue salad
£7.00

Main Courses

Adnams Ghost Ship battered fillet of Longshore cod
with beef dripping chips, crushed peas, chip shop
curry sauce, pickled egg and a wally £16.50

Pan fried Loch Duart salmon fillet served with roast
salsify, purple sprouting broccoli, fine beans
and Jerusalem artichoke puree £19.50

Roast loin of Longshore cod with Savoy cabbage,
bacon lardons and Adnams bitter butter sauce £18.50

Char grilled 'Out to pasture' beef burger with
little gem, bread and butter pickles,
Gurney gold cow milk cheese, red onion, brioche bun
and fries £17.50

Baked confit duck leg with Lyonnaise potatoes, cavolo
nero and macerated plums £18.50

Char grilled ribeye steak with beef dripping chips,
leaf salad and béarnaise sauce £25.00

Roast chicken breast with sautéed potatoes,
artichoke, leeks, spinach, Suffolk salami lardons
and a balsamic dressing £18.50

Wild mushroom and Raclette cheese risotto with
truffle oil and Parmesan £17.50

Clara goats cheese polenta with roasted artichokes,
tender stem broccoli, toasted pine nuts and pesto
£14.00