

A la Carte Menu

Served From 5.30pm Monday to Sunday

Starters

Roasted Cauliflower Soup £7
Black Pepper Croutons, Paprika Oil (V,Pb,Df)

Venison Scotch Egg £12
Tomato & Mint Jam (Df,Gf)

Wild Mushroom Arancini £10
Black Garlic Aioli, Truffle, Parmesan (Gf,V)

Haddock Croquettes £12
White Truffle Mayo (Gf,Df)

Pea & Broad Bean Parcels £9
Red Onion Marmalade (Pb,Df,V)

Mains

Proper Fish and Chips £16
Mushy Peas, Tartare Sauce (Gf,Df)

The 'Guffy' Burger £18
4oz Beef Patty, Glazed Belly Pork, Streaky Bacon, Burger Sauce, Cheddar, Fries

Maple Rosted Carrot £18
Jerusalem Artichoke 'Soup', Dukkha (Pb,Gf,Df,V,N)

Black Bream Fillet £26
Wild Rice, Tomato Tapenade, Asparagus & Fennel Salad (Gf,Df)

Trio of Local Venison £28
Loin, Spring Roll, Smoked Meatball, Jerusalem Artichoke Puree, Spring Greens

Spinach & Ricotta Tortellini £17
Pesto, Pine Nut Cream, Spring Veg (N,V)

Roasted Belly Pork £24
Wild Rice, Chilli Pineapple, Spring Greens, Sweet & Sour (Gf,Df)

Seafood Stew £23
Salmon, Smoked Haddock, Mussels, Crayfish, Tarragon Cream & Crusty Bread (Gfa)

V – Vegetarian/Gf – Gluten Free/Pb – Plant Based/Df – Dairy Free/N – Contains Nuts/A – Available

Desserts

Giacopazzi's Ice Cream £6.50
3 Scoops. Please ask for flavours (V,Gfa)

The 'Crowns' Typsy Laird £10
Pistachio, Rhubarb, Whisky (Gf,N)

Sticky Toffee Apple Pudding £8
Clotted Cream Ice Cream (Gf,V)

Chocolate & Caramel Tart £9
Holy Island Sea Salt, Blood Orange Sorbet (V)

Caramelised Chilli Pineapple £9
Rum & Coconut Pannacotta (Pb,Df,Gf,V)

Northumbrian Artisan Cheese Plank £16
Oatcakes, Chutney, Candied Walnuts and Homemade Fruitcake, Ideal to Share (Gfa,N)

Allergens

*Please be aware that our kitchen uses all allergens daily.
If you suffer from any major allergies or intolerances, please inform a Crew member to
ensure your safety and our due diligence.*

Thank you in advance.

Crown Crew.

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