

STARTERS

CAVIAR & CRAB DEVILED EGGS COMBO ^{GF}
zesty stuffed eggs topped with caviar & crab, aioli garnish | 14

FRIED BRUSSEL SPROUTS WITH DATES & BACON
tossed in honey cider vinaigrette | 12

KING'S WINGS
eight wings of your choice: classic honey sriracha or Jamaican bbq,
blue cheese, celery, carrots | 15

BRAISED SHORT RIB POUTINE
steak fries with demi-glace, hot cheddar sauce | 14

ENGLISH ONION SOUP
leeks & onions simmered in chicken & beef stock, crouton,
cheddar & mozzarella gratin | 11

PARMESAN TRUFFLE FRIES ^V
chips tossed in truffle oil, parmesan garnished garlic aioli | 11

BUTTERMILK FRIED CALAMARI
golden fried, spicy aioli, marinara sauce | 13 **ADD CHERRY HOT PEPPERS +3**

CHILI QUESO TATER TOTS ^V
roasted chilies & jalapeños blended with English cheddar
served hot & creamy over crispy fried tater tots | 12

ROASTED TOMATO BISQUE
fire roasted tomatoes, garlic, herbs, cream, cheese toasties | 9

LIGHTER FARE

PETITE CRAB CAKE & SALAD
pan seared all lump crab cake served over fresh garden salad,
honey lime dressing | 16

1/2 ROAST BEEF SANDWICH
& ENGLISH ONION SOUP
half-sized sandwich served with demi dip, horseradish sauce | 16

SKEWERED SPICY SCALLOPS & GARDEN SALAD
served with creamy herb vinaigrette | 18

SALADS

enhancements: grilled chicken +6 | blackened salmon +8
spicy shrimp +8 | skewered filet mignon +10 | tuna steak +10

ENGLISH GARDEN CHOPPED CLUB
grilled asparagus, tomato, grilled & diced honey ham, red onion, blue cheese,
green peas, romaine & watercress, creamy lemon herb dressing | 15

BEETS & BURRATA ^V
red & gold beets, burrata cheese, arugula & fresh greens, pistachios,
tomato, fresh basil, balsamic vinaigrette | 16

SPICY CAESAR
romaine hearts, classic citrus Caesar dressing spiked with heat,
toasted peppercorn bread crumbs, fresh grated parmesan | 12

BABY ICEBERG WEDGE WITH BLUE CHEESE
flower-cut iceberg filled with blue cheese crumbles, bacon, eggs, tomato,
pickled red onion, blue cheese dressing & red wine vinaigrette | 13

ST. BART'S ^V
fresh greens, seasonal berries, candied walnuts, mango salsa,
mandarin oranges, tomatoes, honey lime dressing | 15

ROYAL BRUNCH

Saturday & Sunday 11:30 AM - 3 PM

\$21 for an entrée, fresh fruit cup, plus
London Bridge bloody mary, processco mimosa or Crown brew

SPECIALTIES

FISH & CHIPS
New England cod fillet, battered & fried, chips, cole slaw | 17

BANGERS & MASH
spicy local sausage nicely caramelized, served with golden mashed potatoes
bathed in onion brown gravy, radicchio & kale sauté garnish | 17

LONDON TIKKA MASALA
chicken breast morsels, roasted cauliflower florets & basmati rice
tossed in classic masala tomato cream sauce, naan | 17
vegan alternative: sub brussel sprouts ^V

CHICKEN PICCATA FLORENTINE
sautéed chicken medallions with lemon caper sauce,
served with spinach & toasted orzo | 19

CROWN TAVERN PRIME MEATLOAF
prime ground beef blended with tomato ragout, herbs & spices,
slow roasted & served with red wine demi-glace,
garlic mashed potatoes, balsamic brussel sprouts | 21

FARMHOUSE VEGGIE BOWL ^V
brussels sprouts, butternut squash, broccoli, cauliflower,
heirloom carrot, onion, bell pepper over mashed potatoes,
chimichurri, frizzled onion garnish | 16

THE EARL'S SANDWICHES

served with golden fried chips & sliced pickle

THE CROWN BURGER
Hereford steakburger, toasted brioche bun, sharp cheddar,
thick cut bacon, 1000 island, lettuce, tomato, red onion | 19

THE CRAB CAKE SANDWICH
all lump crab cake blended with a rich cream sauce,
served on toasted brioche bun with lettuce, tomato, onion,
garnished with tartar sauce & old fashioned cole slaw | 20

ENGLISH DIP ROAST BEEF
the classic with cheddar sauce, demi dip, horseradish | 18

CHICKEN & PEPPER JACK CHEESE STEAK
grilled & sliced chicken breast
blended with Kennett mushrooms, bell peppers & onions,
topped with peppery jack cheese on torpedo roll | 17

SOUP & TOASTIES

served with roasted tomato bisque

BUCKING-HAM, CHEDDAR & APPLE
thinly sliced ham, melted cheddar, caramelized red onion, Dijon mustard
grilled on sourdough | 17

ROASTED VEGGIE
assorted roasted veggies, chimichurri sauce, melted Lancastershire cheddar
grilled on sourdough | 16

THE PLOUGHMAN'S SHORT RIB
braised short ribs, caramelized onion, gruyère, creamy horseradish
grilled on sourdough | 18

DESSERTS

TOFFEE PUDDING crème anglaise & caramel | 8
LEMON OLIVE OIL CAKE crème anglaise & strawberries | 8
NEW YORK CHEESECAKE luxardo cherry sauce | 9
APPLE BREAD PUDDING PIE Bailey's Irish cream sauce | 9

SUNDAES

FLOURLESS CHOCOLATE BROWNIE vanilla ice cream | 10
TIRAMISU espresso-laced ladyfingers, mascarpone cheese,
chocolate sauce & shavings | 12 **ADD RUM +5**
VICTORIA'S CARROT CAKE vanilla ice cream,
caramel sauce, candied walnuts | 12 **ADD BOURBON +5**

^{GF} gluten sensitive

^V vegetarian

We make every attempt to accommodate allergy requests, but we can not guarantee our products will meet your dietary requirements.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne