

Festive Evening Bar Menu Available Monday - Saturday | 5pm-9pm

The Crown
Hotel at Boston Spa

Starters & Small Plates

Soup of the day , olive oil croutons (V)(VEO)(GFO)	6
Tear & share dough balls , garlic butter and black garlic mayo (V)(VEO)	4.5
Wensleydale, Gruyere cheese & ale fondue , maple glazed fried Brussels sprouts, stuffing balls, crusty bread chunks <i>add cured meats and pickles +4.5</i>	7.5
Loaded fries	
Turkey, bacon, brie, cranberry sauce (GF) 7.50	
Steak, cheese, crispy onion, ranch sauce (GF) 8.5	

Mains

Bacon cheeseburger , 5oz beef patty, streaky bacon, American cheese, crisp lettuce, red onion, beef tomato, homemade burger sauce, with onion ring and fries (GFO) <i>add extra patty +2</i>	14.5
Meat free cheeseburger , meat free burger patty, vegan cheese, crisp lettuce, red onion, beef tomato, homemade burger sauce, with onion ring and fries (GFO)(VE) <i>add extra patty +2</i>	14.5
Sausage & mash , locally made sausages (<i>ask for today's flavour</i>), buttered mash, onion rings, watercress, and red wine gravy (GFO)	13.5
Beer battered haddock & chips , mushy peas, tartare sauce, and fresh lemon <i>add chip shop curry sauce +1</i>	15
Pie of the day , served with chips or mash, and peas or buttered greens <i>plant based option available 13</i>	15
Aubergine and cardamom curry , coconut sauce, naan bread and, fragrant basmati rice (GFO)(VE)	14

Grill

served with confit tomato, garlic mushroom, garden peas or seasonal salad & chips

8oz Sirloin steak, onion rings	25
Grilled chicken breast, corn on the cob (GF)	15.5
Marinated halloumi and aubergine (V)(GF)	14.5

Sauces: garlic butter (GF) / blue cheese sauce (GF) / peppercorn sauce (GF) / mushroom sauce (GF) +3

ALLERGENS: (V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE, (VO) VEGETARIAN OPTION AVAILABLE ON REQUEST, (VEO) VEGAN OPTION AVAILABLE ON REQUEST, (GFO) GLUTEN FREE OPTION AVAILABLE ON REQUEST. FISH DISHES MAY CONTAIN BONES. ALTHOUGH EVERY EFFORT IS MADE TO AVOID CROSS-CONTAMINATION WE CANNOT GUARANTEE FOOD TO BE 100% TRACE FREE OF ALLERGENS. PLEASE DISCUSS ANY DIETARY REQUIREMENTS WITH A MEMBER OF STAFF.

Salads

Classic Caesar, cos lettuce, parmesan and croutons tossed in Caesar dressing 8.5

Warm winter salad of roasted root vegetables, mixed leaves, chestnuts, dried cranberries, crumbled feta cheese, and mustard vinaigrette (V)(VEO)

+ Chargrilled chicken (GF)	3.5	+ Garlic & chilli king prawns (GF)	3.5	+ Grilled aubergine & garlic mushrooms (VE)(GF)	3.5
+ Cold sliced roast turkey (GF)	3.5	+ Fried halloumi (V)(GF)	3.5		

Pizza

Marinara, San Marzano base, fresh basil, extra virgin olive oil (VE) 10

Margherita, San Marzano base, fior di latte, fresh basil, extra virgin olive oil (V) 11

Smoked sausage & pepperoni, San Marzano base, mozzarella, green peppers, red onion, oregano 13

Candy roast pumpkin & chestnut, San Marzano base, mozzarella, broccoli, Wensleydale, rocket 12.5

Sides all 3.5

Skin-on fries (VE)(GF)

Chunky chips (VE)(GF)

Seasonal salad (VE)(GFO)

Warm crusty bread & butter (VEO)(GFO)

Fried Brussels sprouts, mustard vinaigrette (VE)