



Harp & Crown

EAT | DRINK | STAY

Main Menu

November 2023



SMALL PLATES

| | | | |
|--|-------|---|-------|
| POTATO DOSA | £6.50 | SEITAN WINGS | £6.50 |
| With pea & coconut chutney | | in a buttery ranch sauce with crunchy slaw (GL, S, M, SP) | |
| TEMPURA CAULIFLOWER | £6.00 | MAPLE GLAZED BEETROOT | £6.00 |
| With harissa & yoghurt dressing topped with toasted almonds () | | With cashew cheese & spiced pecans () | |
| ROASTED AUBERGINE | £6.00 | PUMPKIN & RICOTTA CROSTINI | £6.50 |
| drizzled with a creamy tahini dressing & pomegranate (S, SE, SP) | | Roasted crown prince pumpkin & ricotta crostini with a pesto drizzle (GFO, N, SP) | |

BIGGER PLATES

| | | | |
|---|-----|--|-----|
| WINTER BUDDAH BOWL | £13 | SALT BAKED CELERIAC STEAK | £12 |
| Roasted artichoke, pearl barley, mushrooms, parsnips, kale & za'atar tahini dressing () | | With café de Paris sauce & cavolo nero | |
| PIE & MASH | £13 | BETROOT & CHICKPEA WELLINGTON | £12 |
| Mushroom stroganoff pie served with mash & seasonal steamed greens (C, SP, M, GL, S) | | Served with parsnip puree & crispy leeks () | |
| VIATNAMESE PUPKIN CURRY | £13 | CHEESEBURGER | £13 |
| Pumpkin, sweet potato & courgette in a warming coconut sauce served with a citrusy slaw & rice () | | Classic Moving Mountains cheeseburger (S, GL) or sweetcorn fritter with sour cream & chilli jam (GFO) in a brioche bun with home-made chips & slaw (M, | |

SIDES & SNACKS

| | | | |
|--------------------|-------|--------------------------|-------|
| CHIPS | £3.50 | PRETZEL STICKS (G) | £2.00 |
| CRUNCHY SLAW (M) | £3.50 | SMOKY MIXED NUTS (GL, S) | £2.50 |
| SIDE SALAD (M, SP) | £3.50 | TAMARI TOASTED SEEDS (S) | £2.00 |
| OLIVES | £3.50 | | |

Allergies: Nuts (N) Nut Free Option (NFO), Gluten (GL) Gluten Free Option (GFO), Soya (S), Soya Free Option (SFO) Celery (C), Mustard (M), Peanuts (P), Sulphites (SP), Sesame (SE)

Please let us know of any dietary requirements or allergies.



DESSERTS

BLACKBERRY & APPLE CRUMBLE £6.50

Served with custard

CHOCOLATE BROWNIE SUNDAY £6.50

Brownie chunks, vanilla ice cream & whipped cream

CHOCOLATE TORTE £6.50

With a drizzle of cream

AFFOGATO £5.00

Scoop of vanilla ice cream & espresso

BOOJA BOOJA ICE CREAM £1.50

Ask for flavours, price per scoop

DELUXE HOT CHOCOLATES

TRADITIONAL £4.00

Classic hot chocolate topped with whipped cream

BLACK FOREST £4.50

Cherry sweetened hot chocolate topped with whipped cream

HONEY COMBE £4.50

Sweetened with toffee honeycomb syrup topped with whipped cream

BOOZY HOT CHOCOLATES

AMARETTO £5.00

Disaronno spiked hot chocolate

TIA MARIA MOCHA £5.00

Tia Maria spiked mocha

AFTER DINNER DRINKS

CHAI LATTE (+£1 for dirty) £3.50

TEAS (various, ask for flavours) £2.50

AMERICANO £3.10

ESPRESSO £1.70

LATTE / CAPPUCINO / FLAT WHITE £3.20

BRANDY / REMI MARTIN £4.50

LIQUER / DISSARANO £3.70

WHISKEY / LAPHROAIG 10yr £4.80

IRISH COFFEE £6.00

PORT / TAYLORS PORT £4.10

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Sunday Menu

November 2023

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SMALL PLATES

| | | | |
|--|-------|---|-------|
| POTATO DOSA | £6.50 | SEITAN WINGS | £6.50 |
| With pea & coconut chutney | | in a buttery ranch sauce with crunchy slaw (GL, S, M, SP) | |
| TEMPURA CAULIFLOWER | £6.00 | MAPLE GLAZED BEETROOT | £6.00 |
| With harissa & yoghurt dressing topped with toasted almonds () | | With cashew cheese & spiced pecans () | |
| ROASTED AUBERGINE | £6.00 | PUMPKIN & RICOTTA CROSTINI | £6.50 |
| drizzled with a creamy tahini dressing & pomegranate (S, SE, SP) | | Roasted crown prince pumpkin & ricotta crostini with a pesto drizzle (GFO, N, SP) | |

BIGGER PLATES

| | | | |
|---|-----|--|-----|
| NUT ROAST | £14 | SALT BAKED CELERIAC STEAK | £12 |
| (C,S,N). Served with cauliflower cheese (N, M, SP), carrot, parsnip (S) & gravy (GFO) add Yorkshire pudding £1.20 (GL, S) | | With café de Paris sauce & cavolo nero | |
| NO "BEEF" ROAST | £14 | BEETROOT & CHICKPEA WELLINGTON | £12 |
| (GL,S) Served with cauliflower cheese (N, M, SP), carrot, parsnip (S) & gravy (GFO) add Yorkshire pudding £1.20 (GL, S) | | Served with parsnip puree & crispy leeks () | |
| VIATNAMESE PUPKIN CURRY | £13 | CHEESEBURGER | £13 |
| Pumpkin, sweet potato & courgette in a warming coconut sauce served with a citrusy slaw & rice () | | Classic Moving Mountains cheeseburger (S, GL) or sweetcorn fritter with sour cream & chilli jam (GFO) in a brioche bun with home-made chips & slaw (M, | |

SIDES & SNACKS

| | | | |
|--------------------|-------|--------------------------|-------|
| CHIPS | £3.50 | PRETZEL STICKS (G) | £2.00 |
| CRUNCHY SLAW (M) | £3.50 | SMOKY MIXED NUTS (GL, S) | £2.50 |
| SIDE SALAD (M, SP) | £3.50 | TAMARI TOASTED SEEDS (S) | £2.00 |
| OLIVES | £3.50 | | |

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Harp & Crown

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Kid's Menu

November 2023

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Kid's Menu

under 12's

LITTLE PLATES

- BLACK BEAN TACO £3.50
With sour cream, guacamole & salsa (P,N)
- BUTTERNUT SQUASH HUMMUS £6.50
Served with a warm pita bread

BIGGER PLATES

- MAC N' "CHEESE" £6.00
Topped with crispy onions (SP, SL, N)
- CHEESEBURGER £7.00
Served with crunchy slaw and home-made chips
- FULLY LOADED NACHOS £6.00
Topped with "cheese" sauce, pico de gallo, guacamole, hot sauce & sour cream



DESSERTS

- BLACKBERRY & APPLE CRUMBLE £4.00
Served with custard
- BOOJA BOOJA ICE CREAM £1.50
Ask for monthly flavours, price per scoop

JUICE BOXES

- CAWSTON PRESS £1.50
Apple & mango OR apple & pear





Kid's Sunday Menu

under 12's

LITTLE PLATES

BLACK BEAN TACO £3.50

With sour cream, guacamole & salsa (P,N)

BUTTERNUT SQUASH HUMMUS £6.50

Served with a warm pita bread

BIGGER PLATES

MAC N' "CHEESE" £6.00

Topped with crispy onions (SP, SL, N)

CHEESEBURGER £7.00

Served with crunchy slaw and home-made chips

ROAST DINNER £7.00

No 'beef' slices (GL, S) or nut roast (C, S, N) with roast potatoes, broccoli, braised red cabbage (SP), cauliflower cheese (N, SP, M) carrot, parsnip (S) & gravy (GFO)



DESSERTS

BLACKBERRY & APPLE CRUMBLE £4.00

Served with custard

BOOJA BOOJA ICE CREAM £1.50

Ask for monthly flavours, price per scoop

JUICE BOXES

CAWSTON PRESS £1.50

Apple & mango OR apple & pear



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WINE LIST

SPARKLING

| | Bottle | 200ml |
|--|--------|-------|
| Prosecco Spunmante, Torre dei Vescovi Italy – soft, apples, sherbet | £28.00 | £8.50 |
| Boizel Brut Reserve Champagne France – elegant, generous, rich | £50.00 | |

ROSÉ WINE

| | Bottle | 125ml | 175ml | 250ml |
|--|--------|-------|-------|-------|
| Pinot Grigio Blush, Sea Change Italy – light, Fresh, Fruity | £23.00 | £3.90 | £5.70 | £7.50 |

WHITE WINE

| | | | | |
|--|--------|-------|-------|-------|
| Pinot Grigio, Sea Change Italy – crisp, delicate, Crisp | £23.00 | £3.90 | £5.70 | £7.50 |
| Chenin Blanc, Afrikan Ridge South Africa – pears, clean, crisp | £23.50 | £4.00 | £5.90 | £7.70 |
| Gewurztraminer, Bergsig Estate South Africa – Rose petal, lychees, delicate, aromatic | £24.00 | £4.10 | £6.00 | £8.30 |
| Paul Mas Sauvignon Blanc, IGP Pays d'Oc Elegant, gooseberry, clean | £26.00 | £4.40 | £6.50 | £8.90 |
| Picpoul de Pinet 'Le Pied Marin' AOC France – full, fruity, aromatic | £30 | | | |
| Rioja Blanco, Barrel Montereal South Africa – sweet apple, vanilla, spice | £24 | | | |

RED WINE

| | | | | |
|---|--------|-------|-------|-------|
| Merlot, Sea Change French – soft, Balanced, juicy | £23.00 | £3.90 | £5.80 | £8.10 |
| Tempranillo, Castell Clos Montblanc Spain – blackberries, raspberries, full-bodied | £24.00 | £4.10 | £6.00 | £8.30 |
| Syrah, Citrusly Spain – blackberries, raspberries, full bodied | £25.00 | £4.20 | £6.20 | £8.60 |
| Cabernet Sauvignon 'Torre dei Vescovi' Italy – ripe plums, chocolate, earthy | £24.00 | | | |
| Pinot Noir, Castelbeaux France – delicate, strawberries, raspberries, light | £26.00 | | | |
| La Forge Malbec, IGP Pays d'Oc France – plums, mocha, blackcurrant, powerful | £30.00 | | | |

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