



DIETARY REQUIREMENTS

Please notify your Server with regards to any dietary requirements you may have, as our team are happy to assist you with dish recommendations & allergen information

V = vegetarian
Ve = vegan
GF = gluten free
GFA = gluten free available

TO START

CHICKEN LIVER PARFAIT (GFA)
Served with onion marmalade and toasted brioche | £7.95

MOULES MARINIERE (GFA)
Freshly steamed mussels with garlic, shallot, parsley and cream sauce served with warm sourdough | £7.95

SOUP OF THE DAY (V)
Ask your server for today's flavour.
Served with fresh sourdough and butter | £5.95

CROWN SPA PRAWN COCKTAIL (GFA)
Traditional Marie Rose sauce and toasted sour dough | £8.95

CAPRESE SALAD (V/GFA)
Salad tomatoes, fresh mozzarella finished with olive oil & basil served with sourdough croutes | £7.95

SMOKED SALMON (GFA)
With chive sour cream and salad leaves | £8.95

GARLIC MUSHROOMS (V/GFA)
White wine, shallots & cream topped with parmesan shavings and warm baguette | £6.95

WATERMELON & FETA SALAD (V/(GF))
Rocket leaves and a honey dressing | £6.95

MAIN COURSE

LAMB RUMP (GFA)
Dauphinoise potatoes, sauteed garden greens with a red wine reduction | £24.95

CRACKED PORK BELLY (GFA)
Oven roasted pork belly served with roasted cauliflower puree, mashed potatoes, glazed carrots & cider jus | £18.95

COD FILLET (GF)
Pan seared cod with buttered asparagus, sauteed new potatoes with a caper cream sauce | £19.95

ROAST CHICKEN (GFA)
Bacon wrapped chicken breast served with chive mashed potatoes, sauteed broccoli finished with a red wine jus | £18.95

TERIYAKI SALMON
Served with stir fried vegetable noodles | £19.95

CHICKEN TIKKA MASALA (GFA)
Tender chicken cooked in an onion, tomato gravy and served with steamed rice, naan bread and a cucumber raita | £17.95

WILD MUSHROOM RISOTTO (V/GF)
Finished with parmesan | £16.95

CROWN SPA FISH & CHIPS
Freshly battered haddock fillet served with chunky chips mushy peas & homemade tartare sauce | £15.95

FROM THE GRILL

8 oz SIRLOIN STEAK (GF)
Served with salad garnish, roasted vine cherry tomato, field mushroom & chunky chips | £29.95

TANDOORI CAULIFLOWER STEAK (V/Ve/GF)
Cauliflower marinated in Indian aromatic spices, grilled and served with creamy cashew & tomato gravy | £15.50

CHARGRILLED CHICKEN BREAST (GF)
Served with asparagus risotto, finished with parmesan | £16.95

CLASSICS

CROWN CLUB SANDWICH
Chargrilled chicken breast, bacon, lettuce, tomato & mayonnaise. With slaw and French fries | £14.95

CLASSIC BACON CHEESEBURGER (GFA)
Two 4oz beef patties served in a brioche bun, crispy bacon, salad, gherkin & mayo. With French fries & slaw | £14.95

PLANT BASED BURGER (V/GFA)
served in a brioche bun, salad, gherkin & mayonnaise. With French fries & slaw | £14.95

PARMESAN PANKO CHICKEN BURGER
Served in a brioche bun, salad, gherkin & mayo. With French fries & slaw | £15.95

SALAD BOWLS

CHICKEN CAESAR SALAD (GFA)
Parmesan panko crusted chicken breast with crisp bacon, gem lettuce & Caesar dressing | £16.95

SALMON SALAD (GF)
Grilled salmon fillet with fresh market leaves & citrus dressing, served with new potatoes | £16.95

GREEK SALAD (V/GF)
A classic salad of cucumber, vine tomatoes, pepper, olives, red onion & creamy feta cheese | £9.95
ADD CHARGRILLED CHICKEN BREAST | +£6.00

HANDMADE STONE BAKED PIZZAS & BREADS

CLASSIC MARGHERITA (V/ GFA)
Italian tomato sauce, mozzarella & fresh basil | £12.00

PEPPERONI (GFA)
Italian tomato sauce, mozzarella & pepperoni | £12.00

HAM & MUSHROOM (GFA)
Italian tomato sauce, mozzarella, ham & mushroom | £12.00

CHICKEN TIKKA (GFA)
Italian tomato sauce, mozzarella, chicken tikka, peppers & red onion | £12.00

VEGETARIAN (V/GFA)
Italian tomato sauce, mozzarella, red onion, peppers, sundried tomatoes, spinach & mushroom | £12.00

GARLIC & HERB PIZZA BREAD (V/ GFA) | £4.95

GARLIC & HERB PIZZA BREAD (V / GFA)
with Italian tomato sauce | £5.95

PIZZA GARLIC BREAD NONNO (V / GFA)
Garlic & herb Italian tomato sauce, with blue cheese and finished with chilli oil | £6.95

SIDES (V)

FRENCH FRIES | £3.95

CHUNKY CHIPS | £3.95

HOMEMADE ONION RINGS | £3.95

HOUSE SALAD (GF) | £3.95

MINTED NEW POTATOES (GF) | £3.95

GARDEN VEGETABLES (GF) | £3.95

STEAMED RICE (GF) | £3.95

NAAN BREAD | £2.95

THERE'S ALWAYS ROOM FOR DESSERT...

STICKY TOFFEE PUDDING (GFA)
with butterscotch sauce and vanilla ice cream | £7.95

BLACKFOREST CHEESECAKE
with a cherry compote | £6.95

GLAZED LEMON TART
served with raspberry sorbet | £6.95

BELGIAN DARK CHOCOLATE & ORANGE POT (GF)
served with shortbread | £6.95

FRUIT SORBET OR ICECREAM SELECTION (GF) ask your server for flavours | £4.95

CROWN SPA CHEESEBOARD
blue stilton, brie & black-bomber cheddar. served with celery, grapes, crackers & house chutney | £9.95

Crown Spa Hotel

Wine List



WHITE WINE



PARDINA/CHARDONNAY ~ VINA ARROBA | SPAIN £3.95 | £5.45 | £7.45 | £20.95

This crisp and refreshing white wine has flavours of stone and tropical fruit and ripe apple. (11.0%)

PINOT GRIGIO ~ BORGIO IN FIORE | ITALY £4.25 | £5.95 | £8.25 | £22.95

A clean, well balanced dry white wine with an elegant, delicate perfume and fresh apple fruit flavours. (12.0%)

CHENIN BLANC ~ HUTTON RIDGE | SOUTH AFRICA £23.50

Light and refreshing, made from the most popular white grape variety in South Africa. (13.0%)

CHARDONNAY ~ BEYOND THE RIVER | AUSTRALIA £4.50 | £6.25 | £8.95 | £24.50

A fresh, rich wine full of tropical fruit flavours such as pineapple, pears and melon (12.5%)

SAUVIGNON BLANC ~ SANTA HELENA | CHILE £24.95

This elegant dry white has a distinctive grassy aroma and a full fruity flavour, which lingers on the palate (12.0%)

SARDINE SUBMARINE BRANCO ~ EHRMANN'S | PORTUGAL £25.95

A vibrant white, with bright citrus flavours leading to a long, zesty finish. (12.5%)

SAUVIGNON BLANC ~ TARINGI | NEW ZEALAND £5.50 | £7.50 | £10.95 | £29.95

A classic Marlborough Sauvignon Blanc with aromas of gooseberry and ripe guava. (13.0%)

VINA ESMERELDA ~ TORRES | SPAIN £31.50

Combining the aromatic Muscat with the equally spicy Gewürztraminer producing a wine both floral and fragrant (13.0%)

CHABLIS ~ DOMAINE DANIEL SEGUINOT | FRANCE £57.75

Fresh, flinty nose then vibrant, fleshy fruit; very much the Séguinot style (13.0%)

RED WINE



TEMPRANILLO ~ VINA ARROBA | SPAIN £3.95 | £5.45 | £7.45 | £20.95

This is a soft, easy drinking dry red wine full of delicious ripe fruit flavours (12.0%)

SARDINE SUBMARINE TINTO ~ EHRMANN'S | PORTUGAL £22.95

A juicy red, bursting with fresh berry flavours leading to a long, smooth finish. (13.5%)

MERLOT ~ CASA SANTIAGO | CHILE £4.75 | £6.75 | £9.50 | £25.95

An intense red colour with aromas of red berry fruits and cassis. This medium bodied wine offers abundant freshness and ripeness of fruit (13.0%)

CABERNET SAUVIGNON ~ CASA SANTIAGO | CHILE £4.75 | £6.75 | £9.50 | £25.95

A ruby red colour and bright highlights. Intense aromas of strawberry and raspberry with a hint of dark chocolate. (13.0%)

SHIRAZ ~ BEYOND THE RIVER | AUSTRALIA £4.50 | £6.25 | £8.95 | £24.50

Elegant black and red fruit characters, with soft open fruit on the palate, soft, light tannins and hint of spice. (14.0%)

MALBEC ~ LOS HAROLDOS | ARGENTINA £4.95 | £6.95 | £9.75 | £27.50

Ruby red in colour this has a soft and elegant aroma of plums and cherries. Flavours of fresh red fruits (13.0%)

PINOT NOIR VIN DE PAYS ~ ROTHSCHILD | FRANCE £28.50

A ruby colour with light coppery glints. A beautiful aromatic complexity, fruity and finely spiced. (13.0%)

RIOJA RESERVA ~ AZABACHE | SPAIN £35.50

A beautiful dark ruby colour, a discreet blackberry and cassis nose with spice and wood notes. (14.0%)

SPARKLING WINE



PROSECCO ~ BORGIO ALATO | ITALY £5.95 | £29.95

Fresh, dry and soft on the palate, with a fruity and harmonious finish. (11.0%)

PROSECCO ROSE ~ BORGIO ALATO | ITALY £29.95

A gorgeous pink colour, this fresh and delicate spumante offers nuances of roses, with an appealing fruity aftertaste. (11.0%)

PROSECCO SPUMANTE ~ FREIXENET | ITALY £6.25 | £34.95

Freixenet Prosecco is golden straw with lively effervescence and fresh aromas of citrus, apple and flowers. Clean on the palate with tones of ripe lemon, green apple and grapefruit (11.0%)

PROSECCO ROSE ~ FREIXENET | ITALY £34.95

With delicate pink hues, Freixenet Italian Rosé is light and effervescent. Enjoy notes of fresh red berries and underlying hints of white flowers and apples. (12.0%)

LC LANGLOIS CREMANT DE LOIRE | FRANCE £39.95

Owned by the Bollinger family since 1973; light yellow colour with fine, delicate bubbles. A complex nose mixing different fruits such as peach and grapefruit to lead to a fresh finish (13.0%)

TEMPRANILLO ~ FINCAS DE AZABACHE | SPAIN £54.95

Intense bright straw yellow with golden hues. Deep fruity nose, elegant and silky on the palate, with a persistent finish of white fruits and floral notes (12.0%)

ROSE WINE



TEMPRANILLO ROSADO ~ VINA ARROBA | SPAIN £3.95 | £5.45 | £7.45 | £20.95

This fresh and elegant rose wine features aromas of ripe strawberry and flavours of juicy cranberry and cherry (11.0%)

ZINFANDEL ROSE ~ FEATHER FALLS | USA £4.25 | £5.95 | £8.25 | £22.95

Ripe juicy grapes produce this delightful slightly sweet wine with aromas of fresh strawberries and soft red fruits. (11.0%)

PINOT GRIGIO ROSATO ~ BORGIO IN FIORE | ITALY £22.95

Lovely and lively on the palate, it has a burst of fruit with a dry, lingering finish. (12.0%)