



STARTERS

Butternut squash, orange & chestnut soup (v)

Chicken liver parfait, caramelised onions,
winter pickles, sourdough toast

Root vegetable bubble & squeak,
poached egg, hollandaise sauce (v)

Poached haddock smokie, baked egg,
toasted soldiers

Suffolk chorizo, fennel salami, winter pickles,
olives, sourdough toast

MAINS

All served with goose fat roast potatoes, honey roasted carrots & parsnips

Crown of English rose turkey,
pigs in blankets, stuffing, bread sauce,
winter greens, chestnuts

Beetroot, fennel & mixed nut roast, Bloody
Mary sauce, olive oil roast potatoes &
Jerusalem artichokes (v)

Aged 8oz British sirloin, caramelised shallots,
watercress, chips, béarnaise

Pan fried sea bass, celeriac,
smoked bacon, chicory, shallots

Confit Gressingham duck leg,
smoked bacon, haricot beans, lentils

PUDDINGS

Figgy pudding,
salted caramel ice cream

Chocolate & orange brioche bread
& butter pudding,

Oxford Blue cheese, quince jelly,
seeded crackers

Pear, fig, honey & cinnamon tart,
crème fraîche ice cream

Bramley apple
& cranberry crumble, custard

2 courses £26 3 courses £30

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 6 or more. (V) suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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