

THE *Crown & Castle*

a plate of
**Pinney's Orford
oak-smoked salmon**
brown bread & butter
10.50

**Carlingford Lough
rock oysters**
six for 12.00
or 2.00 each

**proper shortcrust
steak & kidney pie**
(takes 25 mins)
Savoy cabbage
& creamy mash 17.50

Orford-landed skate
sautéed grapes &
almonds, 'black' butter,
greens, potatoes 18.50

DINGLEY DELL
slow-roast pork belly
apple purée, Savoy
cabbage, new potatoes,
gravy 18.50



please don't
use techno
gadgets
during
dinner

cicheti to share

pronounced *chi-keh-tee*, if you care!

Gordal Reina & black olives,
coppa (*Italian air-cured pork*),
anchovy twists, sweet peppers &
vintage pecorino 13.00

fish & shellfish plate

*can be a starter to share or a
main course for one*

smoked prawns, cod's roe
& salmon; potted crab;
salmon & trout rillettes;
two oysters; toast 20.00

**Do ask if you would like something more plainly cooked or
if you can't see your favourite dish – much is possible!**
Where two prices are shown, the first is a starter, the second a main course.
We honour on-time bookings first, but will get to early or late birds asap.

bresaola (*London-cured beef with herbs, wine & balsamico*),
Westcombe Park ricotta, borettane onions 9.50

griddled squid, bagna cauda (*Piedmontese garlicky sauce*),
deep-fried cavolo nero 9.50

pomegranate, shaved radish, celeriac & pecorino salad,
truffled dressing 9.00

casarecce (*Sicilian, short twisted pasta*), rabbit ragú 9.50
or 17.50 as a main with seasonal greens

Laverstoke Park buffalo mozzarella, deep-fried sage & anchovy 10.00

chopped chicken liver, sourdough toast, zucchini pickles 9.50

**Cornish monkfish, herb'd borlotti beans, griddled radicchio
di Treviso** (*red chicory from the Veneto*) 25.00

**roast Suffolk pheasant breast, cavolo nero & pancetta
orzotto** (*pearl barley*), girolles, toasted hazelnuts 19.50

**black bream fillet, finely sliced fennel, carrot & puntarelle
alla romana** (*nice – we'll explain*) 19.50

**Blaxhall venison haunch, soft polenta, barolo-braised
cipollini onions** 21.00

hake fillet, braised cuttlefish, risotto nero, gremolata 19.50

ALLERGIES & INTOLERANCES: * Nanny says all offal must be well-cooked but sentient adults may wish to demur! If you have forewarned us of any special dietary needs, please be assured this has been noted. Just choose the dishes you would like and we will advise of their suitability or how they can be tweaked. If you *never* eat fish or meat, or are vegan, separate menus are available but they cannot be mixed and matched with the *a la carte*. **NB our house salad contains hazelnuts** but they can, of course, be omitted. If you need advice about known allergens, please ask.

SEA SALTED CARAMELS

(125g mixed box)

for sheer delight there's little to match NikoB's sumptuously soft, dark chocolate caramels and milk chocolate rum & hazelnut caramels. Quite divine. 10.50

DESSERT WINES

in order of richness ...

Dindarello, Maculan, Italy 2016
truly delightful – like a light, sweet-but-not-cloying cashmere, baby's blanket. Yup. 7.00 (100ml)

Late Harvest Sauvignon Blanc, Morandé, Chile 2015
An utterly pleasing sweet wine redolent of tropical fruit & honey but with a good acidity on the finish. We love it. 6.50 100ml

Finca Antigua, Moscatel, Spain 2015
This naturally sweet wine has all the voluptuousness you'd expect from muscat grapes dried to raisin-ripeness. Add in a bright, clean finish and it's so much nicer than the norm. 7.50 (100ml)

Visciolata del Cardinale, Italy 2016
even the nose is fantastic: this truly remarkable marriage of cabernet sauvignon with sour cherry juice is beyond sensational. 7.00 (70ml)

PORT

Quinta do Crasto 2012

a perfectly decent LBV port
100ml glass 6.00

DESSERTS – all 8.00

all our ice cream is home-made

chocolate Nemesis (squidgy mousse-cake), crème fraîche Marsala-poached Williams pear, vanilla'd mascarpone, hazelnuts baked russet apple, amaretti biscuit & zabaglione 'trifle'
warm spiced quince & chestnut honey tart, ricotta ice cream
2 or 3 scoops (your choice) of home-made sorbet and ice cream –
we will tell you which flavours are available

Neal's Yard seasonal cheeses with Peter's Yard crispbreads
(Great Taste Awards 'the best biscuit for cheese') 9.50

TEA

Also available are Assam, Earl Grey, Redbush, Lapsang Souchong, fresh mint tea and Egyptian dried mint tea – all at 3.25

JASMINE PEARLS

hand-picked green tea buds, hand-rolled (by virgins, natch), are layered with fresh jasmine blossom to create a highly fragrant, creamy tea that has none of the usual artificiality – a beautiful, soft tea. 4.25

WHITE PEONY

a white China tea with creamy notes of melon and a lingeringly sweet finish, this tea is simply made from first flush and unopened silvery buds. 3.75

DARJEELING BADAMTAM FIRST FLUSH

Darjeeling is rightly known as the 'champagne' of teas. 'First flush' signifies it is made from young, succulent shoots picked in the springtime. The resulting tea is delicate, fresh and flowery. 3.25

CEYLON ORANGE PEKOE

Orange Pekoe is a grading term that denotes whole leaves rather than cheap 'fannings' are used. Bright, crisp and full-bodied, this is a truly delightful tea from the country now known as Sri Lanka. 3.25

MANUKA (DECAFFEINATED)

grown exclusively at Tregothnan in Cornwall since the 1880s, the name derives from the New Zealand honey, manuka. Apart from having antibacterial properties, the tea is pretty, light and, yes, honied. 3.25

ILLY COFFEE

A cafetière of ground-to-order coffee 3.50
single espresso 2.25 double espresso 3.25
macchiato 3.25 cappuccino, latte or Americano 3.25
Irish coffee (10-15 mins) with 25ml Jameson's whiskey 8.00

a discretionary 10% service charge will be added to your bill 🍷 you won't be able to read this but we keep a spare set of spectacles
in case you have forgotten your own 🍷 we take Mastercard, Visa or debit cards & cash – sorry, no cheques 🍷
the DB&B package contains a free choice of starter and main course, or main course and dessert. An extra course is a flat 8.00