

APERITIF			BEERS OF THE WEEK	
Prosecco Spumanti, 125ml		5.75	Hooky Bitter 3.5%	3.80
Strawberry & Rose Gin & Elderflower Tonic		6.5	Hooky Gold Bitter 4.1%	4.20
COCKTAILS			Chadlington Pale Ale 3.8%	4
Tequila Sun Rise. Orange	giuice, grenadine	7	Spitfire Lager 4%	4
French 75. Prosecco, Gin	, lemon juice, syrup	9	Amstel 4.5%	4.45
Negroni. Gin, Campari, N	Martini Roso	9	San Miguel Lager 5%	4.85
Nibbles				
Mark's Sourdough & Butter				5
Olives (V) (GF)				5
Padron Peppers with toa	st (V)			5
Starters				S/M
Soup of the Day. Mark's sourdough (V)				6
Chicken & Bacon Caesar Salad. Parmesan, croutons				7/13
Isle of Wight Tomato & Mozzarella Salad. Balsamic dressing (V) (GF) Smoked Salmon Niçoise Salad. Olives, egg, new potatoes, green beans (GF)				8/14
Smoked Salmon Niçoise	Salad. Olives, egg, nev	v potatoes, gre	een beans (GF)	9/16
Main Courses				
Local Pork Sausages & Creamy Mash. Red onion gravy, seasonal vegetables				12
Hooky Beer Battered Atlantic Cod & Chips. Smashed minted peas, homemade tartare sauce				14
(our Atlantic Cod can also be baked simply with no batter)				14
Homemade Pie of the day. Creamy mash, seasonal vegetables (please note 25 mins wait)				15
Confit Pork Belly. Garlic mash, apples & roasted carrot. Seasonal vegetables				15
Burgers				
Bean & Halloumi Burger. Red pepper ketchup (V)				13
Lemon & Thyme Chicken Breast & Bacon Burger. Stilton mayonnaise				14
The Crown Cheese Burger. Mustard mayonnaise, gherkin (add bacon 1.50)				14
(All served in a brioche b	oun, lettuce & tomato	with house chi	ps & coleslaw)	
Side Orders				
House fries	3.5		Seasonal vegetables	3.5
New Potatoes	3.5		Side salad	3.5
Creamy mash	3.5			
Puddings & Cheese				
Selection of Ice Creams & Sorbets (per scoop)				2
Plum & almond crumble, vanilla ice cream				7
Profiteroles, chocolate crème pâtissier, honeycomb ice cream				7.50
Lemon tartlet, raspberries, raspberry sorbet				8
Selection of cheeses. Cotswold Brie, Oxford Blue, Holy Smoke & Driftwood, red onion marmalade				10.50

All our dishes are cooked fresh to order in a kitchen where allergens are present. Please inform a member of our waiting team if you have any specific dietary requirements