



Dear guest,

We are pleased to welcome you to the Three Crowns at Askett. If this is your first visit to dine with us, we trust you will have an enjoyable and memorable experience and if you have dined with us before, a very warm welcome back.

We work hard at sourcing top quality, fresh, seasonable produce from local and national trusted accredited suppliers, prepared and cooked to the highest possible standard in our kitchens. All our dishes are prepared and cooked to order so your patience during busy periods would be appreciated.

Advice on allergens contained in our food is available on request. While we ensure that the allergens guide is accurate, and the recipes are followed precisely, there is always a small chance of cross contamination of allergy causing food stuffs in any small commercial kitchen, so severe allergies cannot be catered for.

If you have any allergies, please inform your server before you order and you will be supplied with allergy information. Please be aware that dishes containing fish, chicken and game may contain small bones.

Menu prices are inclusive of VAT and all gratuities and service charge go direct to the staff.

We welcome all feedback so please feel free to talk to your server or give The Three Crowns a positive review on social media and share with your family and friends.

Many thanks

Charles and the team.

Your custom is highly valued and much appreciated so should you be in any way dissatisfied or disappointed with any part of the service or your food, please raise your concern with a member of our service team immediately, who will then do everything possible to put things right for you straight away.

All dishes are subject to availability, and we reserve the right to change or substitute dishes at any time.



## Appetisers

**Home smoked garlic and herb marinated pitted  
black and green olives ~ £3.45**

**Fresh tomato and anchovy bruschetta ~ £4.45**

**Selection of breads ~ £4.95**

Served with sea salt butter, delicious extra virgin olive oil and aged balsamic



## **Starter courses ~ small bites**

### **Chef's home-made soup of the day ~ £5.45**

served with crusty ciabatta and sea salt butter

### **Deep fried panko crumbed calamari rings ~ £6.45**

with lime mayo

### **Three Crowns smokies ~ £7.95**

Smoked haddock in a creamy velouté, topped with mature cheddar cheese, fresh dill, snipped chive and a tiger prawn

### **Nachos for one or two to share ~ £4.45 / £8.45**

sprinkled with mozzarella, cheddar cheese and jalapeno peppers. Served with tomato salsa, guacamole and sour cream

### **Creamy garlic mushrooms ~ £6.45 / £10.45**

cooked with cream, tarragon, smoked garlic, olive oil,  
served on toasted ciabatta

### **Pan fried tiger prawns, chilli, garlic and ginger ~ £8.95/£15.95**

served on a bed of fresh rocket with a tomato, red onion and radish garnish

### **Crispy Cajun chicken wings ~ £6.45**

garnished with spring onions, coriander and chilli with lime mayo

### **Slow braised smokey BBQ pork ribs ~ £7.45/£13.95**

garnished with spring onions, coriander, chilli and house slaw

### **Chicken wings and BBQ pork ribs combo ~ £9.45/£13.95**

garnished with spring onions, coriander, chilli, house slaw and buffalo lime mayo



## **Main Courses**

### **Louisiana style, smoked three bean chilli (V) ~ £13.45**

A heart warming and tasty trio of butter beans, black beans and cannellini beans served with fluffy, long grain rice

### **Chef's home-made potato topped pie of the day ~ £14.45**

served with buttered seasonal greens

### **Beer battered haddock or Whitby scampi ~ £14.45**

served with chips or fries, garden peas and tartar sauce

### **Three Crowns poutine ~ £15.95**

Half marinated boneless roast duck on a bed of cheesy fries topped with spring onions, watercress and a rich gravy on the side

### **Three Crowns home smoked fisherman's pie ~ £15.45**

smoked haddock, cod and salmon braised in a béchamel sauce with fresh dill, topped with creamed potato and extra mature cheddar cheese served with buttered seasonal greens

### **Lemon and thyme roasted chicken supreme ~ £15.45**

sautéed chorizo, potatoes bravas, and roasted garlic mayo

### **Classic beef bourguignon ~ £15.95**

tender slow cooked beef served with creamed mash potato



## From the Grill

### **Grilled halloumi cheese burger (V) ~ £14.45**

char grilled brioche bun, grilled slices of halloumi cheese, gem lettuce, guacamole, chilli Jam, house slaw garnish, served with fries or chips

### **Hoisin, chilli and spring onion duck burger ~ £14.45**

char grilled brioche bun, house slaw garnish, with fries or chips

### **Chef's home-spiced and buttermilk fried chicken burger ~ £12.95**

char grilled brioche bun, gem lettuce, house slaw garnish, served with fries or chips

**add cheddar or stilton cheese ~ £1.00**

**add smoked bacon ~ £1.25**

### **Flame grilled beef burger**

**(4oz) ~ £10.95**

**Half pounder (8oz) ~ £12.95**

char grilled brioche bun, gem lettuce, gherkin, tomato, relish, house slaw garnish, served with fries or chips.

**add cheddar or stilton cheese ~ £1.00**

**add smoked bacon ~ £1.25**

### **Flame grilled 8oz sirloin steak ~ £21.45**

served with fries or chips, peas and salad garnish

**add peppercorn and brandy sauce ~ £1.50**

**add breaded button mushrooms ~ £1.50**

**add onion rings ~ £1.50**

## Sides

**Breaded button mushrooms ~ £3.00**

**Beer battered onion rings ~ £4.00**

**Tomato, red onion and radish salad ~ £4.00**

**House green salad ~ £4.00**

**Potato Caesar salad ~ £5.00**

**Seasonal greens ~ £4.00**

**French fries or chunky chips £4.00**



## Curries

### **Rogan josh cauliflower, carrot and chickpea curry (V) ~ £11.45**

a mild, vegan curry with toasted onion seeds, coriander and steamed fragrant rice

**add vegan protein ~ £3.00 ~ chicken ~ £4.00 ~ prawns ~ £5.00**

**add naan bread ~ £2.45**

### **Japanese Chicken Katsu Curry ~ £12.45**

panko breaded fried strips of chicken breast with a delicious, mild, katsu curry sauce with fresh coriander and fragrant rice

**add naan bread ~ £2.45**

### **Thai Green Curry (V) ~ £11.45**

a mild, vegan curry of bamboo shoots, water chestnuts, fine green beans, coconut milk and fresh coriander, served with steamed fragrant rice

**add vegan protein ~ £3.00 ~ chicken ~ £4.00 ~ prawns ~ £5.00**

**add naan bread ~ £2.45**





## **Hand Stretched in House ~ Stone Baked 12" Pizzas**

- **Gluten Free Bases Available – please ask your server**
- **Smaller/child's pizza available ~ £6.95**

### **Classic Margherita ~ £11.00**

a rich tomato pizza sauce, buffalo mozzarella, sun blush tomatoes, fresh parmesan and basil

### **Classic Veggie ~ £12.00**

a rich tomato pizza sauce, buffalo mozzarella, sun blush tomatoes, red onion, green and roquito peppers, sweet corn, mushrooms, fresh parmesan and basil

### **Hawaiian Pizza ~ £13.00**

a rich tomato pizza sauce, sliced ham and pineapple

### **Chicken with green pepper and red onion ~ £13.00**

a rich tomato pizza sauce, buffalo mozzarella, sliced chicken breast, green pepper and red onion, fresh parmesan and basil

### **Duck with Roquito peppers and red onion ~ £13.00**

a rich tomato pizza sauce, buffalo mozzarella, sliced duck, roquito peppers and red onion, fresh parmesan and basil

### **Honey roast ham and button mushroom ~ £13.00**

a rich tomato pizza sauce, sliced ham and mushroom, mascarpone cheese

### **Pepperoni with Roquito peppers and red onion ~ £13.00**

a rich tomato pizza sauce, buffalo mozzarella, sliced pepperoni, roquito peppers and red onion

### **Pizza Garlic Bread ~ £4.95**

### **Cheesy Pizza Garlic bread ~ £6.45**

### **Extra Pizza Toppings ~ 50p each**

red onion, green peppers, sun blush tomatoes, roquito peppers, jalapeno peppers, sweet corn, black olives, sliced mushrooms, sliced tomato, sliced pineapple, stilton, cheddar, anchovies, pepperoni, honey roast ham, sliced chicken, sliced duck



### Small plates – Children's meals

**Small pizzas ~ £6.95** \* please see our pizza menu

**Chef's pasta with rich tomato sauce ~ £6.45**

sprinkled with cheddar cheese

**Traditional fish and chips ~ £6.95**

Spitfire beer battered haddock served with fries or chips,  
garden peas and tartar sauce

**Chef's fried chicken goujons ~ £6.45**

served with fries or chips and garden peas

**Beef Burger (4oz) ~ £7.45**

char grilled brioche bun, lettuce, sliced tomato, red onion, cheddar cheese,  
house burger sauce served with fries or chips

**Sunday Roast with all the trimmings**

**Nut roast ~ £6.45**

**Pork ~ £6.45**

**Chicken ~ £6.95**

**Lamb ~ £7.95**

**Beef ~ £8.95**





## Sunday Roast

**Nut roast (V) ~ £11.95**

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**Roast Cotswold free range chicken wrapped in bacon,  
with pork, cranberry and apple stuffing ~ £13.95**

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**Roast loin of local pork with crackling and pork, cranberry and apple  
stuffing ~ £12.95**

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**Roast leg of British lamb ~ £16.75**

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**Roast sirloin of Chequers beef ~ £17.75**

### **Combinations available as below:-**

**Beef & Lamb ~ £16.95**

**Beef & Pork ~ £14.95**

**Lamb & Pork ~ £14.75**

All our roasts are served with a Yorkshire pudding, roast potatoes, roasted carrots and parsnips, fresh seasonal greens and rich homemade gravy.

### Sides and extras

**Cauliflower cheese ~ £3.50**

**Extra Roast veg ~ £3.50**

**Extra Seasonal Greens ~ £3.50**

**Extra Yorkshire pudding ~ £1.25**

**Extra jug of homemade gravy ~ 50p**



## Desserts

**Boozy mango and passion fruit Eton Mess Sundae ~ £6.95**

**Roasted peaches, raspberry compote and vanilla ice cream ~ £6.95**

**Warm chocolate brownie ~ £6.95**

with chocolate sauce and salted caramel ice cream

**Hot sticky treacle pudding ~ £5.95**

Served with vanilla ice cream

**Apple crumble with crème anglaise ~ £5.95**

### Selection of Swiss Mövenpick luxury Ice Creams and Sorbets

Ice cream flavours ~ chocolate, strawberry and vanilla bean

Sorbet flavours ~ cassis, raspberry and lemon

**1 scoop – £1.95**

**2 scoops – £3.50**

**3 scoops – £5.50**

- Vegan vanilla ice cream available