



Dear guest

We are pleased to welcome you to the Three Crowns 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, they are then 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, and 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. For parties of seven or more, a discretionary ten percent service charge will be applied to the entire bill.

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

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
topped with fresh micro basil*

*Selection of breads ~ £4.95
with sea salt butter, delicious extra virgin olive oil and aged balsamic*

*Nachos for one or two to share ~ £4.45 / £8.45
tomato salsa, cheddar cheese, guacamole, sour cream, jalapeno peppers*



Starter courses ~ small bites

Chef's home-made soup of the day ~ £5.45
served with crusty ciabatta and sea salt butter

Home spiced Cajun chicken wings ~ £5.95
with buffalo lime mayo and micro herbs

Deep fried panko crumbed calamari rings ~ £5.95
with lime mayo and micro coriander

Slow Braised Smokey BBQ Pork Ribs ~ £6.95
*Braised and smoked in house, garnished with spring onions,
coriander and chilli*

Sautéed wild mushroom ~ £6.45 / £10.45
cooked with tarragon, home-smoked garlic, olive oil served on sour dough



Sample specials menu

Starters & Main Courses

Shetland moules marinière ~ £6.45 / £12.95

Fresh Scottish mussels steamed in white wine, garlic, parsley, and shallot cream with ciabatta bread

*South coast plaice with lemon and sea salt butter ~ £14.95
served with steamed new potatoes and buttered seasonal greens*

*Please note ~ this is a sample specials menu only,
the specials will change daily / weekly*



Main Courses

Three Crowns Home-Smoked Fisherman's Pie ~ £14.95

Whiskey oak 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

Cajun Chicken in a Basket ~ £14.95

Tender and crispy fried chicken thighs, house slaw served with fries

Traditional Fish and Chips ~ £13.95

Spitfire beer battered haddock, chips, garden peas, tartar sauce

Chef's pie of the day ~ £14.45

Served with buttered seasonal greens and mash

Farfalle bows pasta with wild mushrooms ~ £12.45

in a white wine, tarragon and lime creamy sauce with parmesan cheese and rocket garnish

Slow Braised Smokey BBQ Pork Ribs ~ £13.95

Braised and smoked in house, garnished with spring onions, coriander and chilli, served with house slaw and salad garnish

Cajun Chicken Wings and Smokey BBQ Pork Ribs Combo ~ £13.95

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



From the Grill

Grilled Halloumi Cheese Burger (V) ~ £13.95

Char gilled brioche bun, grilled slices of halloumi cheese, cos lettuce, guacamole, chilli Jam served with fries or chips

Crispy Duck Burger ~ £13.95

Char grilled brioche bun, crispy duck, Asian slaw, Sriracha sauce served with fries or chips

Chef's home-spiced and buttermilk fried chicken burger ~ £13.45

Char grilled brioche bun, cos lettuce, house slaw, cheese, smoked bacon, served with fries or chips

Beef Burger (4oz) ~ £11.95 ~ Half pounder (8oz) ~ £13.95

Char grilled brioche bun, cos lettuce, sliced tomato, red onion, cheese, smoked bacon, house burger sauce served with fries or chips

Hereford Chequers estate 8oz sirloin steak ~ £18.95

served with a grilled Portobello mushroom, roasted tomato, fries or chips, and a green peppercorn and brandy sauce on the side

Sides

French fries or chips ~ £3.50

Beer battered onion rings ~ £3.50

Seasonal greens ~ £3.50



Curries

Butternut squash, spinach, tomato and lentil curry (vegan / mild) ~ £10.95

*with toasted onion seeds, coriander, fragrant rice
Add a pizza style naan bread ~ £2.45 extra*

Japanese Chicken Katsu Curry (mild) ~ £12.45

*Panko breaded fried strips of chicken breast with a delicious katsu curry sauce,
coriander, fragrant rice
Add a pizza style naan bread ~ £2.45 extra*

Thai Green Tiger Prawn Curry (mild) ~ £12.95

*Bamboo shoots, water chestnuts, fine green beans,
coriander, fragrant rice
Add a pizza style naan bread ~ £2.45 extra*

Hand Stretched in House ~ Stone Baked 12" Pizzas

Classic Margherita ~ £11.00

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

Hawaiian Pizza ~ £12.00

A rich tomato pizza sauce, sliced Saunderton ham and pineapple



Chicken with green pepper and red onion ~ £12.00

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

Honey Roast Ham and Button Mushroom ~ £12.00

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

Pepperoni with Roquito Peppers and Red Onion ~ £12.00

A rich tomato pizza sauce, buffalo mozzarella, sliced pepperoni, roquito peppers and red onion, oregano leaves

Pizza Garlic Bread ~ £4.95

Pizza Garlic bread with mixed cheese ~ £6.45

Children's pizza available ~ £6.95

Extra Pizza Toppings

Veg ~ £0.65p per topping ~ Red onion, Green peppers, Sun blush tomatoes,

Roquito peppers, Jalapeno peppers, black olives, sliced mushrooms, sliced tomato, sliced pineapple.

Meat & Cheese ~ £0.75p per topping ~ stilton, cheddar

anchovies, honey roast ham, sliced chicken

Gluten Free Bases Available



Small plates – Children's meals

Small pizzas ~ £6.95 – see pizza menu

Farfalle bows pasta with rich tomato sauce ~ £6.45

with cheddar cheese and rocket garnish

Traditional Fish and Chips ~ £6.95

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

Chef's fried chicken goujon ~ £6.45

garden peas, served with fries or chips

Beef Burger (4oz) ~ £7.45

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

Sunday Roast

Nut roast ~ £6.45, Pork ~ £6.45, Chicken ~ £6.95, Beef ~ £7.45



Sunday Roast

Nut roast (V) ~ £11.45

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Roast loin of Saunderton pork,
with pork, cranberry and apple stuffing ~ £12.45

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Roast Cotswold free range chicken wrapped in bacon.
with pork, cranberry and apple stuffing ~ £12.95

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Half Roast Boneless Duck ~ £15.45

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Roast sirloin of Chequers beef ~ £15.45

All served with Yorkshire pudding, roast potatoes, carrots,
parsnips, seasonal greens, rich gravy

Beef and Pork Combo ~ £13.95

Cauliflower cheese ~ £3.50

Extra Roast veg ~ £3.50 Extra Seasonal Greens ~ £3.50

Extra Yorkshire pudding ~ £1.50



Desserts

Classic vanilla crème brûlée ~ £5.45

with shortbread finger and mango coulis

Apple and blackberry crumble ~ £5.95

with crème anglaise

Hot sticky treacle pudding ~ £5.95

with vanilla ice cream

Warm chocolate and caramel fondant ~£6.45

with chocolate coated honeycomb and vanilla or chocolate ice cream

Selection of Mövenpick Ice Creams and Sorbets

Ice cream flavours~ Swiss chocolate, strawberry, vanilla bean,

Sorbet flavours ~ cassis, raspberry, lemon

1 scoop – £1.95

2 scoops – £3.50

3 scoops – £5.50