



Dear guest,

We are pleased to welcome you to The Three Crowns at Askett, our small family business refurbished the old listed property and opened as a contemporary pub restaurant in September 2008. 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. Our beef, lamb and pork is reared on the local Chequers estate and is supplied by Buckmoorend Farm run by the Hares family since 1974. For more information please visit ~ [www.buckmoorendfarm.co.uk](http://www.buckmoorendfarm.co.uk)

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 but exclusive of service charge.  
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. We reserve the right to charge service charge at any time.

WiFi code ~ tc4782dae or CD7VmCLvVKdR



## Nibbles

**Garlic and herb olives** ~ £4.25

**Selection of our favourite breads** ~ served with balsamic vinegar, olive oil and salted butter ~ £4.95

## Starters

**Homemade soup of the day** ~ served with bread and salted butter ~ £5.95 (GF & VG available)

**Boozy mushrooms** ~ chestnut mushrooms cooked in a brandy and pink peppercorn cream sauce served over toasted brioche ~ £7.50

**Salt and pepper squid** ~ served with garlic aioli, spring onion, coriander and red chilli ~ £7.50

**Chicken wings** ~ chicken wings fried in our secret herbs and spices then tossed in your choice of BBQ, Korean or Hot sauce, finished with spring onion, coriander, and red chilli ~ £7.50 (VG available)

**Cuban prawns** ~ butterflied tiger prawns marinated in our citrus zesty sauce, served on rocket and avocado salsa ~ £8.75 / £16.50

**The Three Crowns smokies** ~ oak smoked haddock in a creamy dill sauce, finished with cheddar cheese, and a tiger prawn ~ £8.95 (GF) - Add bread and butter ~ £1.50

**Crispy aubergine katsu** ~ served with a katsu curry sauce, spring onion, red chilli, onion seeds and fresh coriander ~ £7.50 (VG & GF)

**Nachos** ~ crispy home fried tortilla chips covered in melted cheese, jalapenos, served with salsa, guacamole, and sour cream ~ £6.50 / £11.00 (VG available)



## Main Courses

**Beer battered haddock or Whitby scampi** ~ served with triple cooked chips or fries, minty mushy peas, homemade chunky tartare sauce ~ £17.50

**Three Crowns fish pie** ~ chunks of haddock, cod and salmon cooked in a creamy white wine and dill sauce, topped with mashed potato, cheddar cheese served with seasonal greens ~ £16.95 (GF)

**Chicken schnitzel** ~ served with new potatoes, celeriac remoulade, rocket, finished with a fried egg ~ £17.50 (GF)

**Low and slow rib of beef** ~ slow cooked for six hours, served with buttery mash, red cabbage, and beef jus ~ £21.45 (GF)

**Chargrilled celeriac steak and chips** ~ served with triple cooked chips, watercress salad, gochujang sauce ~ £16.95 (VG & GF)

**Cheeseburger** ~ 8oz Chequers estate beef burger topped with cheddar cheese in a toasted pretzel bun with gem lettuce, tomato, red onion, and our signature burger sauce, served with shoestring fries and coleslaw ~ £17.50 \* Add bacon £1.50

**Plant based cheeseburger** ~ our meat alternative patty topped with vegan cheese in a toasted pretzel bun with gem lettuce, tomato, red onion, jalapeno mayo, served with shoestring fries and coleslaw ~ £17.50 (VG)

**Chicken burger** ~ tender chicken thighs marinated in buttermilk and spices in a toasted pretzel bun with gem lettuce, tomato, red onion, jalapeno mayo, served with shoestring fries and coleslaw ~ £17.50 \* Add bacon / cheese £1.50

**Chequers Estate 8oz sirloin steak** ~ served with triple cooked chips, confit tomato, roast field mushroom and garden peas ~ £24.95  
\* Add peppercorn sauce £2.50 (GF)

**Japanese Katsu curry** ~ your choice of crispy chicken or aubergine covered in a mild creamy Katsu curry sauce, served with sticky rice ~ £16.95  
\*Add naan bread £2.50 (GF) (VG available)

**Penang Curry** ~ creamy mild coconut aromatic curry sauce with cauliflower, mangetout, peppers and green beans, served with sticky rice ~ £13.50 (VG & GF)  
\* Add chicken, prawns, or crispy aubergine £4.00 - Add naan bread £2.50



## Sides

**Onion rings** ~ £4.00 **Breaded mushrooms** ~ £4.00 **Seasonal greens** ~ £4.00

**Shoestring fries** ~ £4.00 **Triple cooked chips** ~ £4.50 **Mixed side salad** ~ £4.50

**Sweet potato fries** ~ £4.50 **Garlic bread** ~ £5.00 **Cheesy garlic bread** ~ £6.50

**Billionaire fries** ~ crisp seasoned fries tossed with truffle oil, shaved parmesan, crispy prosciutto ham, and garlic aioli ~ £7.00

## Stone Baked 12" Pizzas

**\*Please note, our Pizzas are not available on Sundays**

Our pizzas are prepared with our homemade dough, freshly made on a daily basis.

Sprinkled with our mozzarella and cheddar cheese blend and your choice of ingredients below. So fresh and delicious, once they are gone, they are gone!!

**\*\* Gluten Free Bases Available \*\***

**Classic Margherita** ~ simply tomato and herb base with a generous helping of mozzarella and cheddar cheese ~ £12.00 (GF available)

**Double pepperoni** ~ tomato and herb base topped with double pepperoni and double cheese ~ £13.50

**BBQ chicken** ~ sweet and sticky BBQ sauce topped with grilled chicken, red onion, green peppers, sweetcorn, and double cheese ~ £14.50 (GF available)

**Thai green curry** ~ spicy Thai green curry base loaded with chicken, jalapenos, red onion, mushrooms, and cheese ~ £14.50 (GF available)

**From the garden** ~ tomato and herb base topped with green peppers, mushrooms, red onion, sweetcorn and double cheese ~ £13.50 (GF available)

**Nduja and buffalo mozzarella** ~ tomato and herb base topped with spicy nduja, buffalo mozzarella and finished with a whole burrata ~ £16.50

## Extra pizza toppings ~ 70p each

Red onion, green peppers, jalapeno peppers, sweet corn, olives, sliced mushrooms, sliced tomato, cheese, anchovies, pepperoni, sliced chicken, nduja, bacon.



## Sunday Roast

**Garlic and thyme plant-based meat loaf (V) ~ £14.45**

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**Half roasted chicken and stuffing ~ £17.95**

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**Roast loin of Chequers pork with crackling and stuffing ~ £17.95**

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**Roast leg of Chequers lamb ~ £19.95**

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**Roast sirloin of Chequers beef ~ £20.95**

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**Combinations available as below: -**

**Beef & Lamb ~ £20.45**

**Beef & Pork ~ £19.25**

**Lamb & Pork ~ £18.75**

All our roasts are served with a Yorkshire pudding, roast potatoes, maple roasted carrots and parsnips, garlic and thyme savoy cabbage, tender stem broccoli, seasonal kale and a rich homemade gravy.

## Sides and extras

**Cauliflower cheese ~ £4.25**

**Extra Roast veg ~ £4.25**

**Extra Yorkshire pudding ~ £1.25**

**Extra jug of homemade gravy ~ small 75p ~ sharer £1.50**





## Small plates and children's meals

**Small pizzas ~ £7.45** \* please see our pizza menu.

**Chef's pasta with rich tomato sauce ~ £7.45**

sprinkled with cheddar cheese.

**Traditional fish and chips ~ £8.95**

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

**Chef's fried chicken goujons ~ £7.95**

Served with fries or chips and your choice of garden peas or baked beans.

**Cumberland sausage and fluffy mash – £7.95**

Served with your choice of garden peas or baked beans.

**Beef Burger (4oz) ~ £7.95**

Toasted pretzel bun, lettuce, sliced tomato, red onion, house burger sauce  
served with fries or chips.

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

**add smoked bacon ~ £1.25**

**Sunday Roast with all the trimmings**

**Garlic and thyme plant-based meat loaf (V) roast ~ £7.45 - Pork ~ £8.95**

**Chicken ~ £8.95 - Lamb ~ £9.95 - Beef ~ £10.95**

## Sides

**Crunchy, veggie sticks** ~ a mix of cucumber, carrot and peppers ~ £1.50

**The Three Crowns**

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Bucks HP27 9LT

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[bookings@thethreecrownsaskett.co.uk](mailto:bookings@thethreecrownsaskett.co.uk)

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## Desserts

**Warm, handmade chocolate brownie** ~ served with chocolate sauce and salted caramel ice cream ~ £6.95 (GF)

**Chocolate truffle cake** ~ biscuit base with a creamy truffle filling topped with a chocolate crumb, served with strawberry coulis ~ £7.50 (GF & VG)

• **Hot sticky toffee pudding** ~ served with vanilla ice cream ~ £6.95 (GF)

**Warm, homemade apple and blackberry crumble** ~ served with lashings of sweet creamy custard ~ £7.50

**Warm chocolate fondant** ~ chocolate cake with a melt in the middle sauce, served with vanilla ice cream and fresh raspberries ~ £7.50

**Strawberry pavlova** ~ layered meringue with whipped vanilla cream, fresh strawberries, finished with strawberry coulis and powdered sugar ~ £8.50 (GF)

### Selection of Swiss Mövenpick luxury ice creams and sorbets (GF)

Ice cream flavours ~ chocolate, strawberry, salted caramel, vanilla bean

Sorbet flavours ~ cassis, raspberry, lemon

**1 scoop** – £2.50

**2 scoops** – £4.50

**3 scoops** – £6.50

- Vegan vanilla ice cream also available