



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

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

Cauliflower wings ~crispy battered cauliflower tossed in your choice of BBQ, Korean or Hot sauce, finished with spring onion, coriander and red chilli ~ £5.50 (VG)

Cuban prawns ~ butterflyed 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)

Loaded nachos ~ crispy home fried tortilla chips covered in melted cheese, jalapenos, salsa, guacamole, and sour cream ~ small £6.50 / large £11.00
(VG available) ~ Add chilli beef brisket ~ £3.00



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)
- Chef's homemade Pie of the Day** ~ please ask your server for today's choice ~ £17.95
- 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)
- Cumin cauliflower salad** ~ Cumin roasted cauliflower, pickled red onion and beetroot gel on a bed of tahini and coconut yoghurt, sultanas, pine nuts and seeds. Finished with baby maple carrots ~ £16.95 (VG & GF)
- Cheeseburger** ~ 8oz Chequers estate beef burger topped with cheddar cheese in a toasted bretzel 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 bretzel bun with gem lettuce, tomato, red onion, jalapeno mayo, served with shoestring fries and coleslaw ~ £17.50 (VG)



Main Courses

Grilled halloumi cheese sandwich ~ Char grilled bretzel bun, grilled slices of halloumi cheese, gem lettuce, guacamole, chilli Jam, served with shoestring fries and house slaw garnish £16.50 (V)

Chicken burger ~ tender chicken thighs marinated in buttermilk and spices in a toasted bretzel 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

Upgrade to billionaire fries ~ crisp seasoned fries tossed with truffle oil, shaved parmesan, crispy prosciutto ham, and garlic aioli ~ £3.00



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**

**** 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)

Ham and pineapple ~ tomato and herb base topped with pineapple, pulled ham hock, mozzarella and cheddar cheese ~ £14.50

Extra pizza toppings ~ 70p each

Red onion, green peppers, jalapeno peppers, sweetcorn, olives, pineapple, sliced mushrooms, sliced tomato, cheese, anchovies, pepperoni, sliced chicken, ham, bacon.



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 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 cheese / bacon ~ £1.50

Sunday Roast with all the trimmings

Butternut squash, beetroot and caramelised onion Wellington (V) roast ~ £7.45

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

Sides

Veggie sticks ~ a mix of fresh crunchy veggie sticks ~ ask your server for today's option
~ £1.50



Sunday Roast

Please note ~ only available on Sundays!

Vegan Wellington ~ Oyster mushroom and pea protein sausage style with caramelised balsamic red onions in a golden puff pastry and sprinkled with poppy seeds **(V) ~ £14.45**

- Vegetarian Yorkshire pudding available on request

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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



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