



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



## Small bites and sharers to start

**Garlic and herb marinated pitted olives ~ £3.95**

**Fresh tomato and anchovy bruschetta ~ £4.75**

**Chef's home-made soup of the day ~ £5.95**

Served with crusty ciabatta and sea salt butter.

**Boozy mushrooms and toasted brioche ~ £6.95**

Pan fried chestnut mushrooms cooked in a pink peppercorn and brandy cream sauce served with toasted brioche.

**Deep fried panko crumbed calamari rings ~ £7.95**

With lime mayo.

**Crispy cajun chicken wings ~ £7.75**

Garnished with spring onions, coriander and chilli with lime mayo.

**Three Crowns Smokies ~ £8.95**

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



## **Small bites and sharers to start**

### **Selection of breads ~ £4.95**

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

### **Nachos for one or two to share ~ £5.45 / £9.45**

Sprinkled with mozzarella, cheddar cheese and jalapeno peppers served with tomato salsa, guacamole and sour cream.

### **Vegan mezze ~ £8.45 / £15.95**

Hot polenta chips, warm marinated and grilled vegetables, hummus, olives, guacamole, warm chimichurri grilled vegan cheese and flat bread.

### **Zesty Cuban inspired grilled prawns ~ £8.45 / £15.95**

Butterflied tiger prawn tails marinated in citrus, garlic and chilli served with rocket and avocado salsa.



## **Main Courses**

### **Three Crowns poutine ~ £18.45**

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

### **Chef's home-made potato topped pie of the day ~ £15.95**

Served with buttered seasonal greens.

### **Beer battered haddock or Whitby scampi ~ £16.45**

Served with chips or fries, garden peas and homemade chunky tartar sauce.

### **Three Crowns fish pie ~ £16.95**

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.

### **Pan fried lemon and thyme chicken schnitzel ~ £16.95**

Sautéed potatoes, rocket salad and roasted garlic mayo.

### **Low and slow short rib of beef ~ £21.45**

Served with creamed mash potato, red cabbage and a rich red wine jus.

### **Roast butternut squash ~ £14.45**

Stuffed with mushrooms, spinach, kale, pine nuts, served with new potatoes and a Provençal tomato sauce.



## From the Grill

### **Grilled halloumi cheese and vegetable burger (V) ~ £14.95**

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

### **Philly cheesesteak ~ £17.95**

Sliced sirloin steak with onion, green and red peppers and melted Monterey Jack cheese served in a soft bap with a house slaw garnish and fries or chips.

### **Chef's buttermilk fried chicken sandwich ~ £15.45**

Char grilled brioche bun, gem lettuce, garlic mayo, served with fries or chips.

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

**add smoked bacon ~ £1.25**

### **Flame grilled beef burger**

**(4oz) ~ £13.95**

**Half pounder (8oz) ~ £15.95**

Char grilled brioche bun, gem lettuce, sliced gherkin, tomato, burger sauce, 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 ~ £23.95**

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 ~ £3.45**

**Beer battered onion rings ~ £4.25**

**Mixed side salad ~ £4.25**

**Seasonal greens ~ £4.25**

**French fries or chunky chips £4.25**



## Curries

### **Cauliflower, carrot and chickpea Balti curry (VG) ~ £12.45**

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

**add crispy aubergine ~ £3.00    chicken ~ £4.00    prawns ~ £5.00**  
**add naan bread ~ £2.45**

### **Japanese Katsu Curry**

Panko breaded fried strips of crispy aubergine with a delicious, mild, katsu curry sauce, fresh coriander, and fragrant rice. **(VG) ~ £12.95**

Panko breaded fried strips of chicken breast with a delicious, mild, katsu curry sauce, fresh coriander, and fragrant rice. **~ £16.95**  
**add naan bread ~ £2.45**

### **Thai Green Curry (VG) ~ £12.45**

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

### **Thai Red Curry (VG) ~ £12.45**

Spicy vegan curry of bamboo shoots, water chestnuts, bean sprouts, fine green beans, coconut milk and fresh coriander, served with steamed fragrant rice.

**add crispy aubergine ~ £3.00    chicken ~ £4.00    prawns £5.00**  
**add naan bread ~ £2.45**

### **Three Crowns House Salad ~ £10.95**

Crispy gem lettuce, watercress, cucumber, tomatoes, avocado, radish, red onion. topped with toasted sesame seeds and croutons (optional).

**add Caesar or honey mustard dressing on the side ~ 0.65**  
**add grated cheese ~ £2.50    chicken ~ £4.00    prawns ~ £5.00**



## **Stone Baked 12" Pizzas**

- **Gluten Free bases available – Please ask your server**
  - **Smaller/child's pizza available ~ £7.45**

### **Classic Margherita ~ £12.00**

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

### **Classic Veggie ~ £13.00**

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

### **Hawaiian Pizza ~ £14.00**

A rich tomato pizza sauce, sliced ham and pineapple

### **Chicken with green pepper and red onion ~ £14.00**

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

### **Honey roast ham and button mushroom ~ £14.00**

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

### **Pepperoni with spicy roquito peppers and red onion ~ £14.00**

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

**12" Garlic pizza bread ~ £6.45**

**12" Cheesy garlic pizza bread ~ £7.45**

## **Extra Pizza Toppings ~ 70p each**

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



### Small plates – 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 ~ £8.25**

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

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

Served with fries or chips and garden peas.

**Beef Burger (4oz) ~ £7.95**

Char grilled brioche 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**

**Nutless roast ~ £7.45**

**Pork ~ £8.45**

**Chicken ~ £8.45**

**Lamb ~ £9.95**

**Beef ~ £10.95**





## **Sunday Roast**

Please note ~ only available on Sundays!

**Nutless roast (V) ~ £13.45**

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**Half roasted chicken and stuffing ~ £16.95**

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**Roast loin of Chequers pork with crackling and stuffing ~ £16.45**

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**Roast leg of Chequers lamb ~ £18.95**

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**Roast sirloin of Chequers beef ~ £19.95**

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**Combinations available as below:-**

**Beef & Lamb ~ £19.45**

**Beef & Pork ~ £18.25**

**Lamb & Pork ~ £17.75**

All our roasts are served with a Yorkshire pudding, roast potatoes, maple roasted carrots and parsnips, mashed swede and braised red cabbage, 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 ~ 75p**



## Desserts

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

**Pear poached in elderflower cordial (VG) ~ £6.95**  
Served with almond crumble and vegan vanilla ice cream

**Warm chocolate brownie ~ £6.95**  
With chocolate sauce and salted caramel ice cream

**Hot sticky toffee pudding ~ £6.45**  
Served with vanilla ice cream

**Apple crumble with crème anglaise ~ £6.45**

**White chocolate and raspberry crème brûlée ~ £6.45**

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

Ice cream flavours ~ chocolate, strawberry and vanilla bean

Sorbet flavours ~ cassis, raspberry or lemon

**1 scoop – £1.95**

**2 scoops – £3.50**

**3 scoops – £5.50**

- **Vegan vanilla ice cream available**