



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 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.



Small bites and sharers to start

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

Two fresh tomato and anchovy bruschetta ~ £4.60

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.

Four deep fried panko crumbed calamari rings ~ £7.75
with lime mayo

Four crispy Cajun chicken wings ~ £7.75
garnished with spring onions, coriander and chilli with lime mayo.

Three Crowns smokies ~ £8.45
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.

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

Three Crowns charcuterie board ~ £8.45 / £15.95

A selection of cured meats including Parma ham, salami, chorizo, bresaola served with bread, olives, delicious extra virgin olive oil and aged balsamic,



Main Courses

Three Crowns vegan potato hash ~ £13.45

Fried potatoes, edamame beans, roasted butternut squash and red peppers, kale, rocket, chilli pesto, topped with sliced avocado, roasted butternut squash and red peppers, kale, rocket, chilli pesto, topped with sliced avocado.

Chef's home-made potato topped pie of the day ~ £15.45

served with buttered seasonal greens.

Beer battered haddock or Whitby scampi ~ £15.45

served with chips or fries, garden peas and tartar sauce.

Three Crowns fish pie ~ £15.75

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 ~ £15.75

Sautéed potatoes, rocket salad and roasted garlic mayo

Spanish style ox cheeks and mash ~ £16.45

tender slow cooked ox cheeks, tomatoes, garlic, red peppers, paprika and rioja served with creamed mash potato.

Three Crowns poutine ~ £17.95

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



From the Grill

Grilled halloumi cheese and vegetable burger (V) ~ £14.45

char grilled brioche bun, grilled slices of halloumi cheese, gem lettuce, marinated Mediterranean vegetables, served with fries or chips.

Salt beef bap ~ £16.45

char grilled brioche bun, sliced salt beef, cheddar cheese, sliced gherkins.
served with house slaw garnish and fries or chips.

Chef's buttermilk fried chicken sandwich ~ £14.95

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 ~ £21.95

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,**
Tomato, red onion and radish salad ~ £4.25 **House green salad ~ £4.25,**
Seasonal greens ~ £4.25 **French fries or chunky chips £4.25**



Curries

Jalfrezi 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 ~ £13.45

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

Three Crowns House Salad ~ £10.45

Fresh baby gem lettuce, watercress, cucumber and carrot ribbons.
tomatoes, avocado, endamame beans, red onion.
topped with toasted sesame seeds and croutons (optional)

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 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 Roquito peppers and red onion ~ £14.00

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

12" Garlic pizza bread ~ £5.95 12" Cheesy garlic pizza bread ~ £7.45

Extra Pizza Toppings ~ 65p 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,



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 ~ £7.45

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

Chef's fried chicken goujons ~ £7.45

served with fries or chips and garden peas.

Beef Burger (4oz) ~ £7.95

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 ~ £7.25

Chicken ~ £7.75

Lamb ~ £8.95

Beef ~ £9.95



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 ~ £15.25

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Roast loin of local pork with crackling and pork, cranberry and apple
stuffing ~ £14.25

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Roast leg of British lamb ~ £18.25

Roast sirloin of Chequers beef ~ £19.25

Combinations available as below:-

Beef & Lamb ~ £18.75

Beef & Pork ~ £16.75

Lamb & Pork ~ £16.25

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 ~ £4.25

Extra Seasonal Greens ~ £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 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