



Ciabatta & Sandwiches	
Lunchtimes only Served Tuesday to Saturday - 12pm - 2pm	
Served with a salad garnish & small bowl of triple cooked chips Add on cup of soup for £4.00 ☕	
Choose from ciabatta, white or seeded wholemeal	
“French Dip” Warm roast sirloin, sauteed onions, pot of gravy	£16.00
Suffolk ham & mustard	£13.50
Fresh crayfish & avocado	£14.00
Fish finger & tartare sauce	£13.50
Cheddar cheese & pickle	£12.50
Norfolk White Lady “Brie”, smashed avocado	£14.00

Children’s Menu	
Breaded chicken goujons with triple cooked chips & baked beans	£9.50
Cheese burger & triple cooked chips	£9.50
Two free range eggs with triple cooked chips & baked beans (Add Ham £1.00)	£9.50
Fish fingers with triple cooked chips & baked beans	£9.50
Mini bowl of triple cooked chips	£2.50

Mini chocolate brownie, chocolate sauce & vanilla ice cream	£5.00

Tub of Suffolk Meadow ice cream - Strawberry / Chocolate / Vanilla	£4.00

Something Small or to Share					
Flatbreads from our Stone Bake Oven topped with					
Chicken Souvlaki, lime, mint & chilli yoghurt, dukkha,	£7.00	Chorizo, red onion, feta	£7.00	Pot of melted French cheese, honey ☹	£7.00
Hummus, dukkha, sun blushed tomatoes, flatbread ☹	£7.00	Shredded duck, hoi sin, cucumber, salad onion	£7.00	Crispy chicken, satay dipping sauce	£7.00
Deep fried potato skins, garlic mayo ☹ £5.50 / Large £8.00 (add cheese, jalapeno, bacon + 50p each)					
Basket of Artisan bread, balsamic & cold pressed rapeseed oil ☹	£7.00	Olives et Al mixed pitted olives ☹	£4.75	Kiln roasted honey spiced almonds & peanuts ☹	£4.75

Starters		
Soup of the Day (Please see blackboard)☹	£8.50	
Freshly made, served with Artisan bread		
Onion & Gruyere Quiche ☹	£10.00	
Caramelised onion and gruyere cheese quiche, rocket		
Bang Bang Cauliflower ☹	£10.00	
Charred cauliflower & sweetcorn, spring onions, cucumber, chilli, peanut soy dressing, sesame seeds		
Prawn Skewer	£10.00	
Prawn skewer, charred focaccia, tomato & chilli		
Crayfish & Avocado Cocktail	£10.00	
Crayfish & avocado, marie rose sauce, shredded iceberg, brown bread & butter		
Game Changer	£10.00	
Crispy pheasant & partridge, sweet chilli, soy & sesame seeds		

Mains			
Fish & Chips	£19.00	Crown Burger	£18.50
Fresh fillet of haddock in Crown batter, triple cooked chips, chip shop peas, tartare sauce (smaller £13.50)		6oz burger, beef tomato, baby gem, crispy bacon melted cheese, onion ring, gherkin, Crown burger sauce, brioche style bun,triple cooked chips	
Scampi & Chips	£19.00	Boris Burger	£20.50
Panko bread jumbo scampi, triple cooked chips, chip shop peas, tartare sauce, served in a basket		(as above but BIGGER!!)	
“Bang Bang” Chicken	£19.50	Tian of Crayfish & Avocado	£22.00
Bang Bang chicken – peanut butter & chilli sauce, sesame, iceberg lettuce, cucumber, red onion (smaller £13.50)		Crayfish & avocado, marie rose sauce, dressed salad leaves, tomato & cucumber	
Chicken Burger	£18.50	Chicken Souvlaki	£20.50
Breaded chicken breast, little gem, lime, mint & chilli yoghurt, brioche style bun, crispy smoked bacon, coleslaw, salt & pepper fries		Souvlaki chicken, flatbread, tomato, cucumber, lime, mint & chilli yoghurt, triple cooked chips	
Suffolk Ham, Egg & Chips	£19.00		
Suffolk ham, fried free range egg, triple cooked chips			

10oz 28 day matured British sirloin steak - £34.00
28 day matured British sirloin steak, portabellini mushroom, vine tomato & triple cooked chips

Sides			
Triple cooked chips	£5.50	Triple cooked chips with cheese	£7.00
Battered onion rings	£4.50	Rocket, tomato & parmesan salad	£5.50
		Skinny fries	£6.00
		Seasonal vegetables	£5.50

Puddings					
Crème Brulee	£9.00	Chocolate Brownie	£9.00	Churros	£9.00
Crème brulee, shortbread (Please ask for today’s flavour)		Warm chocolate brownie, chocolate sauce, vanilla ice cream		Churros, hot chocolate sauce	
Cheesecake	£9.00	Tart	£9.00	Ice Creams & Sorbets	£9.00
Please ask for today’s flavour		Please ask for today’s flavour		Choice of “Waveney” ice creams & sorbets, chocolate curl wafer, please ask for flavours.	
Cheese & Biscuits	£12.00				
Two specially selected Artisan cheeses, biscuits, grapes					

Please talk to one of the staff about any allergies and dietary requirements | Vegan ,Vegetarian and Gluten Free options available

- Please see blackboards for daily specials -
Set Lunch Menu - Tuesday - Friday
2 courses £25 / 3 Courses £30 - please ask for a Menu



CROWN STONE BAKED
PIZZAS

Pizza dough can be

GF

if required

CROWN PIZZAS ARE COOKED AT AN INTENSE
HEAT WHICH CHARs THE BASE
FOR AN OUTSTANDING FLAVOUR

	Small	
Garlic Pizza <div>✓</div>	£6.00	£9.50
	Small	
Garlic Pizza with Mozzarella <div>✓</div>	£7.00	£11.50
Classic Margherita <div>✓</div>	£15.50	
San Marzano tomato, mozzarella & fresh basil.		
Pepperoni	£16.50	
Classic margherita topped with pepperoni		
Capra <div>✓</div>	£17.00	
San marzano tomato, oregano, fresh basil, goats cheese & black olives		
Carne	£18.00	
Classic margherita topped with sausage, pepperoni, salami, chicken, peppers, sautéed onions & black olives		
Hot Honey	£18.00	
Classic Margherita topped with salami, pepperoni, red onion, hot chilli & honey		
Hawaiian	£17.50	
Classic margherita topped with ham & pineapple		
The “Charlie” (Hot!)	£18.00	
Classic margherita topped with chicken, Napoli salami, pepperoni, sausage, red pepper, red onion & chilli		
Additional toppings £2. each		

DON'T FORGET about our roasts on Sundays!	Beef Sirloin, Yorkshire pudding & horseradish sauce
2 courses £28.50	Roast loin of Dingley Dell pork Apple sauce, pork sausage & crackling
3 Courses £36.50	Roast leg of English Lamb, Mint sauce, redcurrant jelly & lamb gravy
	Vegetarian Wellington ☹
	All served with roast potatoes and vegetables

SPARKLING WINE

Prosecco, Incanto, NV Italy
£10.50 £35.00

Fresh and light with balanced acidity and body. (VE)

Prosecco Rosé, Incanto, 2021 Italy
- £38.00

Fresh and light with delicately complex fruity aromas, and flavours of summer red berries. (VE)

Bollinger Special Cuvée, Champagne, NV France
- £95.00

A bone-dry, full-bodied Champagne. Crisp and fresh with a good mature flavour.

Bollinger Special Cuvée, Rosé Champagne, NV France
- £95.00

The very essence of Summer with strawberry undertones and lingering aftertaste.

WHITE WINE

Chardonnay, Western Cape, S. Africa NV
£6.00 £8.25 £11.50 £28.00

Fresh, with a gentle touch of oak, this lighter style of Chardonnay has hints of tropical fruit flavours and a zesty finish. (VE)

Sauvignon Blanc Chile NV
£6.00 £8.25 £11.50 £28.00

Easy drinking, crisp and fresh - goes well with fish & chicken

Pinot Grigio, Italy NV
£6.00 £8.25 £11.50 £28.00

Well-rounded in style with refreshing acidity. Dry, with pronounced apple and pear characteristics. (VE)

Sauvignon Blanc, Waka, Marlborough 2022/23 NZ
£8.00 10.50 £14.00 £39.00

Crisp and aromatic with flavours of fresh lemon zest and citrus fruit (VE)

Bacchus, Coastal Beach, 2022 England
- £48.00

Vibrant and zesty with pronounced aromas and flavours of passion fruit and citrus. (F)

Chablis - Burgundy, France
- £48.00

Gavi Salluvii, Castellari Bergaglio DOCG, 2022 Italy
- £48.00

Salluvii is benchmark Gavi, with crisp, minerally citrus flavours and hints of peach. (VE)

Sancerre 'Le Manoir', 2021 France
- £48.00

Fabulous Sauvignon Blanc, typical of French Sauvignon at its very best. *

ROSE WINE

Pinot Grigio Italy NV
£6.00 £8.25 £11.50 £28.00

Easy drinking with refreshing acidity

Zinfandel, California, United States NV
£6.00 £8.25 £11.50 £28.00

Well-rounded in style with refreshing acidity. Dry, with pronounced apple and pear characteristics. (VE)

Tuffon Hall Rosé, 2021 England
- £39.00

Pale Pink with a floral nose showing strawberry and peach notes. *

RED WINE

Merlot, Chile NV
£6.50 £8.25 £11.50 £28.00

Fruit forward and smooth, with aromas and flavours of soft red fruit and a hint of dark berries. (VE)

Shiraz, Chile NV
£6.50 £8.25 £11.50 £28.00

Aromas and flavours of soft, dark brambly fruits and warming spice. Gently oak aged with a silky texture. (VE)

Rioja, Cofrade, Bodegas Medievo, 2022 Spain
£8.00 £10.50 £14.00 £39.00

Smooth, juicy and softly oak aged, with dark berry fruit flavours and hints of vanilla. (VE)

Pinot Noir, Comte Paul Antonin Vin de Pays, 2022/23 France
£7.50 £10.00 £13.00 £35.00

Vibrant and zesty with pronounced aromas and flavours of passion fruit and citrus. (F)

Malbec, Raleo, Mendoza, 2022 Argentina
- £39.00

Valpolicella Classico, Sclariani, 2022 Italy
- £49.00

Brilliantly Ruby red colour, fragrant and intensely fruity. Dry, velvety and harmonious taste of crushed red cherry fruit. (VE)



THE CROWN
Stowupland • Suffolk

www.thecrownstowupland.com

Morvend Dark Roasted Beans “Café Bella”

Hot Drinks

Americano
£3.95

Espresso topped with hot water.

Flat White
£3.95

Espresso with steamed milk

Cappuccino
£3.95

Espresso with equal steamed milk and foam.

Latte
£3.95

Espresso with plenty of steamed milk and light foam

Espresso
£2.60

Strong, concentrated coffee shot

Double Espresso
£3.80

Double shot of Espresso

Macchiato
£2.80

Espresso with a dash of frothy milk

Cortado
£3.90

Double Shot of Espresso with steamed milk

Cortissimo
£3.80

Slightly sweeter and more concentrated than espresso

Ristretto
£2.60

Less water than an Espresso

Caffè mocha
£4.00

Espresso with steamed milk, and chocolate

Extra Coffee Shot
£1.20

Hot Chocolate
£4.00

Add whipped cream £0.75 / Marshmallows £0.75

Selection of Teas
£3.50

English Breakfast - Peppermint - Green Tea - Chamomile
Earl Grey - Assorted Fruits

Christmas Festive Menu
Two Courses £32 / Three Courses £40

“It will soon be Christmas”
Book Now.

Available from the 1st to 24th December.
Please ask a member of the team for more info.