



THE
CROWN
MARNHULL

STARTERS

Homemade Pork Crackling, Smoked Dorset Salt, Bramley Apple Sauce (GF*)	£4.50
Sourdough Bread, Seaweed Butter, Garlic Infused Rapeseed Oil, Fig Vinegar (V)	£3.50
Jalapeño Stuffed Green Olives (GF*, VG)	£3.95
Homemade Soup of the Day, Sourdough (GF*)	£7.95
1/2 Pint of Shell-on Prawns, Marie Rose Sauce, Granary Bloomer (GF*)	£8.50
Rarebit of Cheddar & Smoked Dorset Red, Beer Braised Onions, Sourdough Crumpet (V)	£8.50
+ Outland IPA BBQ Pulled Pork	+£3.00
Wild Boar, Venison & Pheasant Terrine, Ploughman's Chutney, Celeriac Remoulade, Sourdough (GF*)	£8.95
Beetroot & Horseradish Houmous, Seasonal Crudités, Omega Seeds, Sourdough (GF*, VG)	£7.95
Creamy Wild Mushrooms & Old Winchester, Sourdough Toast, Garlic Oil (GF*, V)	£8.95
Local Pork & Honey Sausage, Beer Braised Onions, Sweet Mustard Ketchup, Sourdough	£8.50
Breaded Whitebait, Chunky Tartare, Lemon	£7.95
The Real Cure Charcuterie To Share: Chorizo Picante, Pink Peppercorn & Purbeck Cider Salami, Hartgrove Coppa Ham, Wild Venison Pepperoni, Celeriac Remoulade, Pickled Onions, Local Leaves, Sourdough	£16.95
Cricket St Thomas Whole Baked Camembert To Share: Beer Braised Onions, Sticky Fig Relish, Honeyed Walnuts, Rosemary, Sea Salt & Garlic Focaccia (GF*, V)	£16.95

Please speak to a member of the team if you have any food allergies, intolerance or dietary requirements before you place your order.

As we have so many ingredients in our kitchen, we cannot 100% guarantee that any dish is allergen free.

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PUB

50p from every Pub dish is put into our Community Chest, supporting local clubs, groups & charities

Badger Beer Battered Haddock, Triple Cooked Chunky Chips, Homemade Chunky Tartare Sauce, Garden Peas OR Mushy Peas + Gherkins, Pickled Egg or Pickled Onions	£15.00 (LB)	£19.50
Breaded Wholetail Scampi, Triple Cooked Chunky Chips, Homemade Chunky Tartare Sauce, Garden Peas	£13.50 (LB)	£17.50
Aberdeen Angus Beef Liver, Beer Braised Onion Gravy, Mashed Potato, Seasonal Vegetables, Bacon (GF*)	£14.50 (LB)	£17.95
Home Cooked Marmalade Glazed Ham, Fried Eggs, Triple Cooked Chunky Chips, Celeriac Remoulade, Watercress, Piccalilli (GF*)	£13.50 (LB)	£17.50
Homemade Lasagne, Beef, Pork & Red Wine Ragù, Bechamel Sauce, Garden Salad, Rosemary, Sea Salt & Garlic Focaccia	£14.50 (LB)	£18.95
Handmade Seasonal Pie of the Day, Mashed Potato OR Triple Cooked Chunky Chips, Gravy, Seasonal Vegetables		£19.95
Ploughman's Plate: Home Cooked Marmalade Glazed Ham, Cheddar, Pickled Egg, Celeriac Remoulade, Apple, Celery, Pickled Onion, Piccalilli, Ploughman's Chutney, Sourdough		£17.95

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SIGNATURE DISHES

ChalkStream Trout Fillet, Garlic & Herb Crushed New Potatoes, Seasonal Greens, Dill & Mustard Sauce, Chive Oil, Watercress (GF*)	£22.95
British Wholegrain Pasta, Creamy Wild Mushrooms, Garlic Infused Rapeseed Oil, Old Winchester, Rosemary, Sea Salt & Garlic Focaccia (V)	£18.95
Dorset Blue Vinny & Sticky Fig Relish Waldorf Salad, Roasted Beetroot, Apple, Celery, Honeyed Walnuts, Classic Yoghurt Dressing (GF*, V)	£16.95
Chicken Kiev, Mashed Potato, Seasonal Vegetables, Garlic & Herb Butter	£17.95
Homemade Roasted Beetroot & Butternut Squash Wellington, Garlic & Herb Crushed New Potatoes, Seasonal Vegetables, Rosemary Gravy (VG)	£18.50
British Mussels, Cider, Bacon, Leeks, Dorset Clotted Cream (GF*) <i>Light Bite served with Sourdough Bread (Perfect for a Small Appetite or Starter)</i> <i>Full Size served with Sourdough Bread & Fries</i>	£10.50 (LB) £17.95
Homemade Curry of the Day: Pilau Rice, Mango Chutney, Cucumber, Radish & Mint Raita, Onion Bhaji, Garlic & Coriander Naan, Poppadom (GF*)	£18.95
Homemade Local Venison & Outland Stout Forager's Pie, Venison & Wild Mushroom Ragù, Cheddar & Dorset Smoked Red Rarebit Mash, Seasonal Vegetables (GF*)	£19.50
14oz Pork Tomahawk, Homemade Crackling, Black Pudding Bon Bon, Apple Compote, Gratin Potatoes, Grilled Hispi Cabbage, Dill & Mustard Sauce (GF*)	£22.95

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GRILL

28 Day Aged Fossil Farm Grass Reared 6oz Fillet Steak, Gratin Potatoes, Old Winchester Creamed Spinach, Balsamic Caramelised Shallot, Watercress (GF*)	£29.95
28 Day Aged Fossil Farm Grass Reared 10oz Rump Steak, Triple Cooked Chunky Chips, Portobello Mushroom, Balsamic Caramelised Shallot, Watercress (GF*)	£25.95
35 Day Aged Fossil Farm Grass Reared 14oz Sirloin On The Bone, Triple Cooked Chunky Chips, Portobello Mushroom, Balsamic Caramelised Shallot, Watercress (GF*)	£31.95
10oz Gammon Steak, Triple Cooked Chunky Chips, Fried Egg, Grilled Pineapple (GF*)	£19.50
Fancy a Surf & Turf? + 5x Breaded Wholetail Scampi £5.00	
Homemade Steak Sauces £3.50	
Wild Mushroom (GF*) / Green Peppercorn & Brandy (GF*) / Dorset Blue Vinny (GF*)	
Local 6oz Venison Burger, Blue Vinny, Beer Braised Onions, Celeriac Remoulade, Lettuce Wild Brioche Bun, Sweet Mustard Ketchup, Fries	£18.95
Smash Burger, Double 4oz Dorset Aberdeen Angus Beef Patties, Cheddar, Burger Sauce, Homemade Dill Pickles, Lettuce, Wild Brioche Bun, Fries	£18.95
Upgrade to Old Winchester & Garlic Oil Fries	£2.95
+ Bacon / + Cheddar / + Beer Braised Onions	£1.50
+ Blue Vinny / + Cheddar & Dorset Smoked Red Rarebit	£2.50
+ Outland IPA BBQ Pulled Pork / + Extra 4oz Beef Patty	£3.00

Our Wild Brioche Buns, from Hobbs House Bakery, are made with Wildfarmed wheat which is grown using regenerative farming processes to ensure the future of farming is sustainable & protects our wildlife.

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SIDES

Fries (GF*, VG) £3.95 / Triple Cooked Chunky Chips (GF*, VG) £4.50
+ Cheddar £1.50

Old Winchester & Garlic Oil Fries (GF*, V) £6.25

Garlic & Herb Crushed New Potatoes (GF*, V) £4.95 / Gratin Potatoes (GF*, V) £5.50

Cheddar & Dorset Smoked Red Rarebit Mash (V) £4.50

Rosemary, Sea Salt & Garlic Focaccia (V) £4.95

Seasonal Garden Salad (GF*, VG) £4.95 / Seasonal Vegetables (GF*, VG) £4.95

Grilled Hispi Cabbage (GF*, V) £4.00 / Old Winchester Creamed Spinach (GF*, V) £4.50

3-Cheese Mac & Cheese, Garlic & Herb Crumb, Crispy Shallots (V) £7.50
+ Outland IPA BBQ Pulled Pork £3.00

CHILDREN'S

3-Cheese Mac & Cheese, Garlic & Herb Crumb, Crispy Shallots,
Rosemary, Sea Salt & Garlic Focaccia (V) £8.50

Cheese Burger, Wild Brioche Bun, Fries, Garden Peas £8.50

Breaded Wholetail Scampi, Fries, Garden Peas £7.95

Home Cooked Marmalade Glazed Ham, Fried Egg, Fries, Garden Peas (GF*) £7.95

Local Pork & Honey Sausage & Mash, Garden Peas, Jug of Gravy (GF*) £7.95

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BRUNCH & DELI

AVAILABLE DURING LUNCH SERVICE HOURS

The Crown Full English: Unsmoked Back Bacon, Local Pork Sausage, Homemade Bubble & Squeak, Mushrooms, Tinned Tomatoes, Baked Beans, Fried Eggs £13.95
+ Fruit Pig Black Pudding £1.50
+ Sourdough Toast £2.95

Eggs Royale: Smoked ChalkStream Trout, Hollandaise, Poached Eggs, Muffin £13.50

Eggs Benedict: Home Cooked Glazed Ham, Hollandaise, Poached Eggs, Muffin £11.50

Eggs Portobello Florentine: Mushroom, Spinach, Poached Eggs, Hollandaise, Muffin (V) £11.50

SANDWICHES SERVED WITH CELERIAC REMOULADE & GARDEN SALAD, ON WHITE OR GRANARY BLOOMER
+ FRIES OR A MUG OF HOMEMADE SOUP OF THE DAY £3.00

Prawn & Marie Rose Sauce, Iceberg £9.00

Cold Smoked ChalkStream Trout, Dill Pickle & Cream Cheese £9.00

Home Cooked Marmalade Glazed Ham, Watercress & Piccalilli £8.00

Cheddar, Salad & Ploughman's Pickle (V) £8.00

HOT SANDWICHES SERVED WITH CELERIAC REMOULADE & GARDEN SALAD
+ FRIES OR A MUG OF HOMEMADE SOUP OF THE DAY £3.00

Beer Battered Haddock Fish Finger Bun, Homemade Chunky Tartare Sauce, Iceberg £11.50

Home Cooked Marmalade Glazed Ham, Cheddar & Mustard Sourdough Toasted Sandwich £10.50

Somerset Brie, Streaky Bacon & Chilli Jam Sourdough Toasted Sandwich £11.50

Cheddar & Sticky Fig Relish Sourdough Toasted Sandwich (V) £11.50

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