



OLD CROWN, ULEY

TRADITIONAL 17TH CENTURY FREEHOUSE IN THE COTSWOLDS

TO FOLLOW...

DESSERTS

Sticky Toffee Pudding £6.50

With the choice of custard, cream or ice cream

Banoffee Cheesecake £6.50

Chocolate Guinness Cake £6.00

Winston's Vanilla Ice Cream

Dark Rum & Raisin Rice Pudding £6.50

With a Spiced Pear Compote (VE)

WINSTONS ICE CREAM - £1.50 per scoop

Vanilla | Chocolate | Blackberries & Cream
Strawberries & Cream | Salted caramel | Rum & Raisin

Dairy Free Chocolate | Dairy Free Mango

CHEESEBOARD

Any 3 cheeses for £12.50 | All the cheese £17.50

As well as being served with a mix of crackers we have carefully selected/created a different accompaniment for each cheese which we think perfectly complements the cheese and helps to bring out all those delicious flavours.

Why not also add a nice glass of Port for the ultimate cheese experience!
£3.00 per glass (If in addition to a cheeseboard)

Little Black Bomber - Tomato & Chilli Chutney

The multi-award winning Black Bomber is an absolute favourite. Delightful rich flavour with a smooth creaminess, this flagship Cheddar cheese is incredibly moreish. Matched with the punchy tomato and chilli chutney for an extra kick!

Double Gloucester - Perfect Ploughmans Pickle

Renowned local semi hard cheese which is always a firm favourite. Fun fact - this cheese is used every year for the famous Gloucestershire cheese rolling competition! Delightfully served with the flavoursome Tracklements' perfect ploughmans pickle.

Kidderton Ash Goats Cheese - Sticky Fig Chutney

A delectable goat's cheese famously rolled in ash! Don't let that put you off though as this tasty sought after cheese doesn't disappoint especially when paired with the sticky fig chutney.

Bath Blue - Honeyed Walnuts

Award winning blue cheese from Bath & as always blue cheeses go surprisingly well with a honey accompaniment!

French Brie - Red Onion Marmalade

And last but definitely not least we offer the classic creamy French brie, a staple for any cheeseboard! Marvellous with the classic sweet and savoury red onion marmalade.

BEVERAGES

Muscat Dessert Wine by the glass 125ml £6.00

Liqueur Coffee £6.00

DIGESTIVES

Baileys £3.50 | Amaretto £3.00 | Tia Maira £3.00 | Toffee Vodka £3.00 | Port £3.50 | Cointreau £3.00 | Calvados £4.00
Cotswold Single Malt £6.00 | Jamesons £4.00 | Laphroaig £6.50 | Monkey Shoulder £6.50 | Courvoisier £4.50

HOT DRINKS

Americano £2.00 | Latte £2.20 | Cappuccino £2.20 | Espresso £1.80 | Tea (from Teapigs) Regular, Earl grey, Mint or Green £2.50

CHILDREN AT THE CROWN

Whilst we do not have a dedicated children's menu we are able to serve most dishes in a children's size portion for £8.50 and we can simplify some dishes on request. **Please note this is for under 12s only.**
Please let us know if you need any assistance with this and we will be happy to help.

Everything on this menu is made daily, fresh with care from our Head Chef Tom Dooley.

We source high quality local suppliers and produce. Food is cooked to order and so please do expect great food not 'fast food'.

If you do have any dietary requirements or allergies, please let us know (regardless of your menu choice) and we will be happy to assist you.

GF Gluten free GFA Gluten free alternative available V Vegetarian VE Vegan VEA Vegan alternative available DF Dairy Free