

BURGERS

Brioche-style buns, crispy fries, & big flavours.

The Old Man Burger • £18.50

A seasoned 7oz beef patty stacked with melted American cheese, streaky bacon, our signature burger sauce & a crunchy dill pickle - all served in a toasted bun. Familiar, smoky & made for proper pub cravings.

Buttermilk Blaze • £18.50

Cornflake-coated buttermilk chicken thighs, fried until golden, then glazed in hot honey & stacked with crispy bacon & fiery 'nduja mayo. Crunchy, spicy & sweet - this one brings the heat.

Rooted & Stacked (vgn) • £17.50

A bold plant-based burger made with a THIS® patty, stacked with zingy tomato salsa & pickled pink onions for that fresh crunch. Big flavour, no compromise.

The Italian Job • £18.95

Golden chicken schnitzel with garlic butter, Parmesan shavings & peppery rocket, drizzled with truffle oil & tucked in a toasted bun. A Milanese twist on the pub burger.

Smoke & Pepper • £18.95

A hearty 7oz beef burger stacked with smoky bacon, crispy beer-battered onion rings & melted cheese. Served with fresh lettuce & tomato, finished with a generous pour of rich, creamy peppercorn sauce.

SOMETHING SWEET

No meal is complete without a sweet something to finish.

Sticky Toffee Pudding (v) • £8.75

Dark, sticky toffee sponge, soaked in rich toffee sauce & served warm with custard.

White Chocolate Chip Brownie (v) • £8.75

A soft brownie with white chocolate chips, served warm. Finished with Marshfield Farm double chocolate ice cream.

Caramelised Biscuit Cheesecake (vgn) • £9.25

Caramelised biscuit base, topped with a whipped cheesecake filling. Finished with lashings of Biscoff sauce & Marshfield Farm vegan vanilla ice cream.

Apple Crumble (v) • £9.25

Stewed apples with warming cinnamon, under a golden oat crumble. Served with custard.

Truffle Brownie Torte (vgn, gf) • £9.25

A rich chocolate torte with soft brownie chunks. Finished with Marshfield Farm vegan vanilla ice cream & a drizzle of Belgian chocolate sauce.

Midnight Sundae (v, gf) • £9.25

Layers of black vanilla ice cream, dark cherries in Kirsch, Belgian chocolate sauce & crisp meringue shards. Deep, dramatic & made for late-night cravings.

Lemon Roulade (v, gf) • £9.25

Light meringue swirled with sharp lemon curd & whipped cream. Served with strawberry & Champagne sorbet, finished with a sugar dusting.

Ice Cream Selection (v, gf) • £7.95

Three scoops of Marshfield Farm ice cream. Flavours change with the seasons. *Ask your server for today's line-up.*

A Lighter Ending?

A slice of today's cake & any hot drink • £6.95

SUNDAY LUNCH

From 12 noon every Sunday. Bring your appetite, bring the family.

Choose from a selection of roasts, all served with garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home-cooked Yorkshire pudding.

Book ahead, it's what Sundays were made for.



FOOD ALLERGIES AND INTOLERANCES - SCAN THE QR CODE FOR FULL ALLERGEN & NUTRITION INFORMATION

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - vegetarian (vgn) - vegan (vga) - vegan option available (gf) - gluten free (gfa) - gluten free option available (sp) - small portion

Adults need 2,000 kcs per day

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CROWN INN
CONISTON

evening
M E N U

Our menu reflects the pub’s heart, warming dishes crafted with care, rooted in the season & rich in story.
Everything is chosen to complement the charm of our pub & the changing landscape outside.
Settle in & enjoy the taste of the season’s arrival.

WHILE YOU WAIT

For sharing, grazing, or those “just one more” moments. Our small plates are perfect to enjoy while you browse our menu.

Artisan Bread & Flavoured Butters (v) • £6.50

A warm selection of sun-dried tomato & black olive focaccia, soft sourdough, hand-finished & oven-baked daily.
Served with butter infused with seasonal flavours.

Marinated Olives (vgn, gf) • £6.00

Mixed olives marinated in lemon zest, herbs & extra virgin olive oil.

TO START

Chef Recommends

Hot Honey Buttermilk Chicken Thighs • £9.95

Crispy buttermilk chicken thigh strips, fried until golden & finished with a drizzle of chilli & thyme-infused honey.

Harissa & Honey Halloumi (v) • £9.50

Crisp halloumi fries tossed in a sticky harissa & honey glaze, topped with pickled pink onions, fresh mint & pomegranate.

Soup of the Day (vga) • £7.50

Served with warm rustic ciabatta for dipping.
Ask server for today’s choice.

'Nduja Prawns • £11.95

King prawns pan-fried in a rich blend of garlic & spicy 'nduja sausage, served on toasted sourdough.

Chicken Liver Parfait • £8.95

Smooth, rich & indulgent. Our chicken liver parfait is paired with a spiced fruit chutney & toasted sourdough.

Crispy Calamari • £9.45

Tender squid, lightly battered & fried until crisp, served with zesty lemon mayo.

Smoked Haddock, Pea & Leek Fishcake • £9.50

A hand crafted fishcake packed with flakes of smoked haddock, sweet leeks & garden peas, finished with a warm caper butter sauce.

Citrus Hummus & Flatbread (vgn) • £7.00

A smooth blend of chickpeas, tahini, lemon & garlic, with a citrus twist. Served with grilled flatbread & crisp, colourful crudités.

Sautéed Truffled Mushrooms on Sourdough (vgn) • £8.95

A mix of sautéed chestnut mushrooms, tossed in truffle oil & served on toasted sourdough with a sticky balsamic glaze.

Red Wine & Honey Braised Chorizo • £10.95

Slices of spicy chorizo slow-cooked in red wine, honey & herbs until caramelised & tender.
Served on toasted sourdough with a runny fried egg & drizzled with chilli oil.

FROM THE BUTCHER’S BLOCK

Always British, always generous. Served with triple-cooked chips, a crisp onion nest & our signature garlic mushroom gratin.

Rump Steak • 10oz £25.95 5oz £17.45

Cut from the loin & known for its balance of tenderness & flavour, with a fat cap that crisps up beautifully on the grill.

British & grass-fed

10oz Sirloin • £29.95

10oz sirloin steak, seared for flavour & finished your way.

British & grass-fed

Fancy a Finishing Touch?

Peppercorn Sauce • £3.00 • Garlic & Herb Butter • £2.00 • Truffle Butter • £2.00

Miso Butter • £2.00 • 'Nduja Butter • £2.00

SIGNATURE PLATES

Comforting plates and timeless pub favourites.

Sea Bass in Tom Yum Broth • £24.95

Crisp-skinned sea bass served in a fragrant tom yum broth with charred peppers, courgette ribbons & pak choi. Topped with a nest of crispy rice noodles, red chilli & spring onion.

Lamb Hotpot • £20.95

Tender lamb shoulder slow-cooked in ale, topped with golden sliced potatoes & oven-baked. Served with seasonal vegetables & a warm wedge of sourdough.

Cider-Glazed Pork Fillet • £21.95

Succulent pork fillet, pan-seared & glazed in a rich apple cider reduction. Served over wholegrain mustard mash with wilted greens, black pudding crumb, pickled apple & crisp pork crackling.

Truffle Roast Chicken • £20.95

Pan-roasted chicken breast with truffle creamed leeks, crisp potato fondant & golden chicken skin. Finished with a rich red wine jus & herb oil.

Dizzy Blonde Beer-Battered Fish & Chips • £18.95

(sp • £14.95)

Line-caught haddock in a light, crisp batter made with our own Robinsons Dizzy Blonde ale. Served with triple-cooked chips, mushy peas & chunky tartare sauce.

Add Curry Sauce (v) • £2.00 Add Bread & Butter (v) • £2.00

Chicken & Ham Pie (gf) • £18.75

A golden shortcrust pie filled with tender chicken, pulled ham hock, leek & thyme in a creamy sauce. Served with creamy mashed potato & seasonal vegetables.

Cheese & Onion Pie (v, gf) • £18.25

Vintage Cheddar, sliced potato & braised leek in a buttery shortcrust pastry, finished with a touch of Emmental & cider. Served with creamy mashed potato & seasonal vegetables.

Wild Mushroom & Truffle Ravioli (vgn) • £17.95

Pasta filled with wild mushrooms, slow-cooked onions, garlic & truffle oil.

The Smokehouse Supreme • £18.45

Pan-seared chicken supreme glazed with Bull’s-Eye® BBQ sauce, topped with smoked Applewood cheese & crispy pancetta. Served with triple-cooked chips & a charred corn salad.

Roast Salmon with Caper & Shallot Butter (gf) • £21.95

Oven-roasted Scottish salmon fillet served over buttery mashed potatoes with sautéed green beans & a warm caper & shallot butter sauce.

Seasonal Special

Fish Pie • £21.95

A creamy medley of haddock, salmon & king prawns in a white wine & herb sauce, topped with buttery mash & baked until golden.

Golden Wholetail Scampi • £17.50 (sp • £13.45)

Crispy breaded wholetail scampi, fried until golden & served with triple-cooked chips, garden peas & chunky tartare sauce.

Grilled Butterfly Chicken Fillet (gf) • £16.95

Chargrilled chicken breast served with triple-cooked chips, garden peas & a roast tomato.

Chicken Caesar Salad • £17.25

Grilled chicken breast, crispy bacon & anchovies on a bed of crisp dressed leaves, with sourdough croutons & shavings of aged Italian cheese.

Salt & Chilli Chicken Salad • £16.45

Crispy salt & chilli chicken served on a bed of mixed leaves with cucumber, shredded carrot & spring onion, finished with teriyaki dressing & toasted sesame seeds.

Miso Glazed Shiitake Skewers (vgn) • £18.25 (sp • £14.25)

Chargrilled skewers of shiitake mushrooms glazed in sweet white miso & soy. Served with seasoned fries on a flatbread topped with a charred sweetcorn & pineapple salsa.

Chef Recommends

Unicorn Ale & Steak Pie • £18.75

Our best-selling pie, slow-cooked with care & packed with flavour. Tender beef is braised in a rich gravy made using our very own Robinsons Unicorn Ale. In golden shortcrust pastry, served with creamy mashed potato, seasonal vegetables & a good helping of red wine gravy.

SOMETHING EXTRA

Crispy Fries (vgn, gf) • £4.50 • Triple-Cooked Chips (vgn, gf) • £4.50

Garlic, Parmesan & Truffle Fries (v, gf) • £6.00 • 'Nduja Fries (gf) • £7.50

Pancetta, Mozzarella & BBQ Fries (gf) • £7.50 • Seasonal Vegetables (vgn, gf) • £5.00

Rocket, Parmesan & Balsamic Salad (v, gf) • £6.00

Beer Battered Onion Rings (v) • £5.00