



DINNER MENU

CHEESE

Ploughman's Lunch *An English Cheese Board*
for two \$18 for one \$10

CLASSIC STILTON

WHITE STILTON WITH BLUEBERRIES

CHEDDAR AND RED VEINED CLARET WINE CHEESE

DOUBLE GLOUCESTER - Medium sharp English cheddar with strip of aged Stilton

RED DRAGON - Made with Welsh brown ale and mustard seeds

Boards served with roasted walnuts, Chef's choice of English fruit preserves and artisan honey, and French baguette

Frenchman's Lunch *A European Cheese Board*
for two \$18 for one \$10

SPANISH SHEEP'S MILK - Aged Manchego, nutty, buttery, semi hard

FRENCH ROQUEFORD - from the South of France an organic blue cheese

FRENCH COW'S MILK - St. Andre Triple Crème, brie like, very buttery, sweet and smooth

SWITZERLAND COW'S MILK - Gruyere, firm, slightly fruity and nutty

HOLLAND COW'S MILK - Rembrandt Aged Gouda, semi-hard, light crunch with caramel and butterscotch after tones

SMALL PLATES

Mediterranean Mussels (Seasonal)

With white wine, aromatics, garlic and fresh herbs. Finished with crème fraiche grilled and a artisan baguette slice \$12

Stuffed Fresh Jalapeno Poppins

With fire roasted corn, shredded chicken, goat cheese, scallions and roasted red pepper coulis. Grilled and broiled with English cheddar \$9

The Constables Guinness Stout Dipped

Onion Wedges

Fried and crunchy with house made dill-red chile remoulade \$7

Prosciutto Wrapped Grilled Asparagus

With rosemary vinaigrette \$8

Crown & Goose Fish Nibbles

Small bites of our signature Fish & Chips served with house made tartare sauce and malt vinegar \$8

Lump Crab Cakes & Fried Green Tomato

Pan seared blue crab cake with blue corn meal fried green tomatoes and baby field greens served with dill-red chile remoulade \$12

Welsh Rabbit

Classic 200 year old English favorite made with toasted artisan bread, savory cheese, Guinness stout and English mustard \$7

THE CROWN & GOOSE EXCLUSIVELY USES TRANS FAT FREE OIL FOR FRIED ITEMS

SOUPS AND SALADS

San Marzano Tomato and Stilton Bisque

Famous Italian plum tomato and basil soup with Stilton cheese and a mini St. Andre triple crème grilled cheese sandwich \$10

The Best Deviled Eggs You've Ever Had. Seriously!

Boiled egg halves stuffed with lump blue crab, scallions, capers, and a pinch of cayenne pepper served with baby field greens and house vinaigrette \$8

Tip of the Iceberg Wedge Seize Her! Salad

Served with local Tennessee bacon crumbles, and chunky Stilton blue cheese vinaigrette dressing \$7

The Crown & Goose Salad

Baby field greens and chard leaves with grape tomatoes, English cucumber, purple onion, carrot ribbons, housemade croutons and minted sweet pea vinaigrette \$5

The Rocket Launcher

Fresh leaves of rocket greens (arugula), haricot verts, anchovies, shaved pecorino, and finished with extra virgin oil \$8

Seize Her! Salad

Crisp romaine hearts, grana padano cheese, light English style caesar dressing, and herbed croutons \$7 *add two large marinated grilled white shrimp for \$6*

EARL OF SANDWICHES

Gobble the Gobbler

Freshly roasted and carved sage rubbed turkey breast served open faced on sourdough with Yukon gold mash, English gravy and side of cranberry cream cheese \$10

Irish Whiskey Marinated Dublin Steak Sandwich

Thinly sliced seared certified angus beef ribeye with red pepper remoulade, field greens, herbed olive oil, and Guinness battered onion wedges \$15

PROPER SUPPERS

Henry VIII Shepherd's Pie

Slow braised domestic lamb in red wine with root vegetables, bouquet garni, and natural braising jus. The pie is then piped with celeriac and Yukon gold mash, baked until lightly browned, and finished with two roasted rack of lamb chops \$18

Dry Mustard and Garlic Crusted Slow Roasted Certified Angus Beef Prime Rib

Traditionally served with Yorkshire pudding, braised swiss chard, crispy leeks and pan gravy
Prince Cut 10oz. \$21 King's Cut 14oz. \$26

Spring Vegetable & Wild Mushroom Risotto

Carnaroli rice, slow cooked in vegetable stock with spring vegetables, caramelized shallots, fresh herbs, oyster and shiitake mushrooms, and mascarpone cheese topped with grilled asparagus and drizzled with white truffle oil \$16

Certified Angus Beef Filet Mignon

Chargrilled top 2% of all USDA choice beef with mashed 'champ potatoes', Stilton compound butter, flame grilled asparagus, and reduced port wine demi glace \$30

add three grilled jumbo shrimp for \$10

Confit of Sea Salt and Turbinado

Sugar Cured Duck Legs

Crisply finished and served with celeriac-potato and English cheddar mash, sauteed spinach, and Raspberry port reduction \$27

Pan Seared Diver Scallops & Foie Gras

Hand harvested large scallops and seared Hudson Valley foie gras with saffron scented creamy cous cous, haricot verts, sautéed forest mushrooms and sherry beurre blanc \$28

Authentic Bangers & Mash

Three large English grilled sausages with mashers, onion gravy, and spicy mustard \$15

Oven Dried Tomato Wrapped Halibut

Pan roasted fresh halibut with oven dried herbed vine ripened tomatoes, Yukon gold and seasonal vegetable ragout, fresh pea sprouts and mint vinaigrette \$26

The Crown & Goose Signature Fish 'n' Chips

Hand cut Atlantic cod and REAL fresh cut English 'Chips' with house made tartare sauce and malt vinegar served with slaw \$14

AS ALWAYS AT THE CROWN & GOOSE IF IT'S NOT ON THE MENU JUST LET US KNOW YOUR FANCY!
CALL AHEAD FOR FUTURE SEATING OR RESERVATIONS FOR SPECIAL EVENTS

HOUSEMADE SWEETS

Sticky Toffee Pudding - Made with medjool dates, house made toffee sauce and freshly whipped heavy cream \$7

The Queen of Puddings - A warm meyer lemon custard glazed with raspberry jam and topped with freshly baked meringue \$8

Guanaja Chocolate & Pecan Tart - Super dark chilled chocolate ganache in a pecan crust with fresh seasonal berries and freshly whipped heavy cream \$8

The Crown & Goose Whiskey Soaked Craisin Bread Pudding - Baked custard style with whiskey soaked craisins, and a pinch of cinnamon, ginger, and nutmeg then served warm with a spiked hot classic hard sauce \$8

Baked Apple and Custard - Traditional English dessert with baked whole apple and pot du crème \$9

 **The Royal Sampler** - Can't Make up your mind? Our sampler includes a taste of three of our favorites: Sticky Toffee Pudding, Guanaja Chocolate and Pecan Tart, and The Crown & Goose Whiskey Soaked Craisin Bread Pudding \$12

SIDE DISHES

Bubble & Squeak - \$5

Fresh Asparagus with Herb Butter - \$6

Orzo 'Mac n Cheese' with Stilton Blue & Broiled Manchego Cheese - \$6

English Crown & Goose Chips - \$5

BEVERAGES

Soft Drinks - \$1.95

Iced Tea - \$1.95

Locally Roasted Coffee - \$1.95

Pot of England's #1 Black Tea PG Tips - \$3.50

An 18% gratuity will be added to all parties over 8.