



Where Friends Meet

About Us

Ben, Michelle & The Team would like to welcome you to our local family run business.

The Crown Inn first opened in the 1840s and has been an important part of the local community ever since.

A Traditional Pub serving the Good Stuff - Homemade fresh seasonal food, a quality pint, great wine, live sport & live Music. A social hub in this sociable town, we offer true hospitality to friends & strangers alike.

Our menu is fuelled by a great passion for good food. Head Chef Andy leads a dedicated brigade of qualified Chefs to bring you both traditional and creative food. We strive to ensure that the food and drink products we serve are of excellent quality and we hope to provide a service that will make you feel relaxed and welcome.

We welcome large groups & can provide quality buffets for formal & informal occasions (Subject to availability) Our food is cooked to order so it is recommended that parties of ten or more pre order their meal choices in advance. Once your booking is secured please ask a member of the team for a takeaway menu and pre order form. Pre orders are also available for guests with special dietary requirements and for those looking to eat/drink something extra special such as lobster/champagne. Subject to availability and arranged with good advanced notice.

Meal Times

Lunch Time Menu

Monday to Friday - 12pm to 2.30pm & Saturday- 12pm to 5pm

Early Bird Menu

Monday to Friday 5pm to 6pm

Excluding Bank Holidays

Starter and Main or Main and Dessert from a selected menu

Evening Menu

Monday & Tuesday - 5pm - 8pm

Wednesday & Thursday - 5pm to 9pm

Friday & Saturday – 5pm to 9.30pm

(Weekly Chef Specials Subject to Availability)

Sunday Lunch Menu

Sunday – 12pm to 7.30pm

Bank Holidays

Please contact the pub for details opening hours can vary during bank holidays

Contact Us

The Crown Inn, 104-106 Birchfield Road, Widnes, Cheshire, WA8 7TE Reservations Tel: 0151 424 4077

Visit us at – www.thecrownwidnes.co.uk

We host regular themed evenings throughout the year for Information on Upcoming Events & Live Music

Like us on Facebook - The Crown Widnes, follow us on Twitter - Crown_Widnes, Instagram crowninnwidnes





Where Friends Meet

Small Plates & Starters

Olives & Sunblushed Tomatoes (V) Olives may contain stones!
£3.95

Chefs Homemade Soup of the Day
Freshly prepared served with a Fresh Warm Bread Roll (V)
£4.95

Portobello Mushroom & Goats Cheese Stack
Portobello Mushroom topped with grilled Goats Cheese on Sliced Tomato finished with Pesto & Balsamic
£7.95

Vegetable Spring Rolls
Crispy Vegetable Spring rolls served with Sweet Chilli & Hoi Sin Dipping Sauce
£6.95 (V)

Cray Fish & King Prawn Cocktail
Succulent King Prawns & Cray fish on Crisp House Salad with Marie Rose Sauce
£8.95

Chefs own Chicken & Bacon Liver Parfait
Chefs own Chicken Liver & Bacon Parfait with Homemade Chutney, Toasted Bread & Crispy Flutes
£5.95

Mini Bangers & Blackpudding
Mini Chipolata Sausages, Blackpudding served with a Honey & Mustard Dressing (Sausages sourced from Pork Cracking of Cheshire)
£7.95

Homemade Classic Italian Meatballs with Garlic Bread Strips
Homemade Beef & Pork Meatballs in a Tomato & Basil Sauce with Melted Mozzarella Cheese
£7.95

Nachos
Tortillas topped with Homemade Chilli Con Carne, Guacamole, Salsa & Sour Cream topped with melted Mozzarella & Jalapenos.
£6.95
Nachos as above Without Chilli Con Carne (V)
£4.95

Side Orders

Garlic Ciabatta
£3.50 (V)

Garlic Ciabatta with Cheese
£3.95 (V)

Handcut Homemade Chips
£3.50 Add Piri Piri or Cajun Spice for £1.00 extra (V)

Sweet Potato Fries
£3.50 (V)

House Side Salad
£3.20 (V)

Homemade Onion Rings
£3.50 (V)

Homemade Coleslaw
£1.00 (V)

Our dishes are made to order and may take a little longer to prepare, thank you for your Patience

All dishes are lightly seasoned. Our food may contain nuts, nut products or ingredients. Our fish dishes may contain small bones. Not all ingredients are listed above, if you have any special dietary requirements please ask. Our Chefs are more than happy to make alternative arrangements to suit if possible. (V) = Vegetarian



Where Friends Meet

Main Courses

Freshly Beer Battered Haddock

Fresh Haddock Coated in Homemade Beer Batter Served with Handcut Chips & Homemade Mushy Peas
£12.95

Chicken Supreme

Roast Chicken served on Bacon & Wild Mushroom Tagliatelle, Rocket & Parmesan Garnish served with Garlic Bread
£14.95

Garlic & Chilli King Prawns

Succulent King Prawns cooked with Chilli, Garlic & Onion in a Rich Butter Sauce with Steamed Rice & Garlic Bread
£15.95

Classic Italian Lasagne

Homemade topped with a Crème Fraiche Cheese Sauce Served with Garlic Bread, Chips **or** Salad
£12.95 Chips & Salad £1.00 extra

Homemade Steak & Mushroom Pie

Steak & Mushrooms in a rich Gravy, fresh Suet Shortcrust Pastry lid, Chips **or** Mash & Fresh Vegetables
£12.95

Chicken or Rump of Beef Fajitas

Strips of Chicken **or** Rump Steak Marinated in Fajita Spices with Peppers & Onions
Chicken - £13.95 **or** Rump Steak - £16.95
(V) Option Available £9.95

The Crowns Pork Piggy Pig

Pork Fillet, Smoked Bacon, Blackpudding & Peppercorn Sauce with Glazed Monterey Jack Cheese, Chips & Vegetables
£12.95

Homemade Chicken Tikka Masala

Marinated Chicken Pieces in a rich Tikka Masala Curry Sauce with Steamed Rice, Naan Bread & Poppadum
£13.95

Battered Halloumi

Battered Halloumi served with hand cut Chips & Mushy Peas
£12.95

Vegan Mediterranean Vegetable Tart

Crisp Basil & Maize Pastry Case filled with Slow Roasted Tomato Sauce with Mediterranean Vegetables topped with a Basil & Pumpkin Crumb served with Jacket Potato & Side Salad
£11.95

From The Grill

Steaks are matured for 21 days served with Homemade Onion Rings, Mushroom, Grilled Tomato & Hand Cut Chips

10oz Prime Sirloin Steak

£23.95

10oz Rump Steak

£19.95

10oz Gammon Steak

Free Range Eggs or Pineapple
£12.95

Freshly prepared Sauces - Peppercorn Sauce, Blue Cheese Sauce or Red Wine Jus
£3.50

Our dishes are made to order and may take a little longer to prepare, thank you for your Patience

All dishes are lightly seasoned. Our food may contain nuts, nut products or ingredients. Our fish dishes may contain small bones. Not all ingredients are listed above, if you have any special dietary requirements please ask. Our Chefs are more than happy to make alternative arrangements to suit if possible. (V) = Vegetarian



Where Friends Meet

Handmade Burgers

Our burgers are handmade on the premises by our team of lovely Chefs.

The Crowns Classic Beef Burger

Handmade Beef Burger topped with Monterey Jack Cheese & Crispy Smoked Streaky Bacon
£12.95

Blues Burger

Handmade Beef Burger topped with Blue Cheese & Chefs own Onion Marmalade
£13.95

Goats Cheese Burger

Handmade Beef Burger topped with Goats Cheese & Chefs own Onion Marmalade
£13.95

Smokey Joe

Handmade Beef Burger topped with Smoked Applewood Cheese, Maple Glazed Pancetta, topped with Sweet Baby Rays BBQ Sauce
£13.95

Frying Nemo

Fresh Haddock Coated in Homemade Beer Batter topped with Tartar Sauce, Iceberg Lettuce & Tomato
£12.95

Chicken Royal

Whole Chicken Breast topped with Cheese & Smoked Streaky Bacon
£12.95

Cajun Chicken Burger

Whole Chicken Breast coated in Delicious Cajun Spices
£13.95

Halloumi & Mushroom Burger

Grilled Halloumi topped with a Portabella Mushroom, Sweet Chilli Sauce (V)
£12.95

Bangkok Bad Boy Burger

Spicy Oriental Vegan Burger with Mixed Vegetables, Coriander, Lemon Grass & Lime Leaf, Cumin Seeds & Lentil Crumb with Sweet Chilli dipping Sauce (Your choice of Brioche or Vegan Bun) Served with side Salad (V) or (Vegan)
£12.95 Add Cheese £1.00 extra

Burger Accompaniments

All Burgers are topped with Chefs own secret recipe Burger Sauce & Salad Garnish, Served with Coleslaw & Hand Cut Homemade Chips

Enjoy Our Range of Chips

Add Delicious Cajun or Piri - Piri Flavour

£1 Extra

Upgrade to Sweet Potato Fries

£1 Extra

Our dishes are made to order and may take a little longer to prepare, thank you for your Patience

All dishes are lightly seasoned. Our food may contain nuts, nut products or ingredients. Our fish dishes may contain small bones. Not all ingredients are listed above, if you have any special dietary requirements please ask. Our Chefs are more than happy to make alternative arrangements to suit if possible. (V) = Vegetarian



Where Friends Meet

House Salads

Cajun Chicken Salad

Grilled Chicken dusted with Cajun Spices served on Crisp fresh House Salad with Homemade Sweet Honey & Mustard Dressing

£10.95

Chicken & Bacon Salad

Grilled Chicken Breast with Crispy Smoked Pancetta served on Crisp House Salad with Homemade Sweet Honey & Mustard Dressing

£10.95

Cray Fish & King Prawn

Cray Fish & Succulent King Prawns on Crisp House Salad with Marie Rose Sauce

£13.95

Steak & Blue Cheese Salad

Succulent Strips of Rump Steak with Blue Cheese served on our Crisp House Salad with Creamy Blue Cheese Dressing

£14.95

Goat's Cheese & Olive Salad

Warm Goats Cheese served with Castelvetrano Olives (stone in) & Sunblushed Tomatoes with House Salad & Balsamic Dressing (V)

£10.95

Our dishes are made to order and may take a little longer to prepare, thank you for your Patience

All dishes are lightly seasoned. Our food may contain nuts, nut products or ingredients. Our fish dishes may contain small bones. Not all ingredients are listed above, if you have any special dietary requirements please ask. Our Chefs are more than happy to make alternative arrangements to suit if possible. (V) = Vegetarian



Where Friends Meet

Homemade Desserts

Warm Chocolate Fudge Cake

Chocolate Fudge Cake with Vanilla Ice Cream (V)
£5.25

Apple & Rhubarb Crumble

Apple & Rhubarb topped with a generous layer of Crumble served with Custard
£5.25

Chocolate Brownie

Chocolate Brownie topped with a Rich Warm Chocolate & Toffee Sauce finished with White Chocolate Raspberry and Oreo Ice Cream
£5.25

Sticky Toffee Pudding

Traditional Sticky Toffee Pudding topped with warm Toffee Sauce served with Cheshire Farm Banoffee Ice Cream (Contains Toffee Pieces) (V)
£5.25

Warm Belgian waffles

Belgian Waffles topped with Chocolate & Butterscotch Sauce served with your choice of Ice-Cream (V)
£5.25

Cheshire Farm Ice Cream

Three Scoops with a choice of Strawberry, Chocolate or Vanilla topped with your choice of Strawberry, Chocolate or Toffee Sauce (V)
£4.95

Trio of Cheshire Farm Sorbet

Raspberry, Apple & Lemon (V)
£4.95

Cheese Board

Individual Cheese Board with Homemade Chutney, Crackers & Grapes (V)
£8.95

Hot Beverages

Espresso

£2

Cappuccino

£3.00

Americano

£2.80

Mocha

£3.20

Latte

£3.00

Liqueur Coffee

£5.20

Luxury Hot Chocolate

£4.00

English Tea

£2.20

Fruit Infused Tea

£2.50

Earl Grey

£2.20

Our dishes are made to order and may take a little longer to prepare, thank you for your Patience

All dishes are lightly seasoned. Our food may contain nuts, nut products or ingredients. Our fish dishes may contain small bones. Not all ingredients are listed above, if you have any special dietary requirements please ask. Our Chefs are more than happy to make alternative arrangements to suit if possible. (V) = Vegetarian



Where Friends Meet