



THE BALLROOM



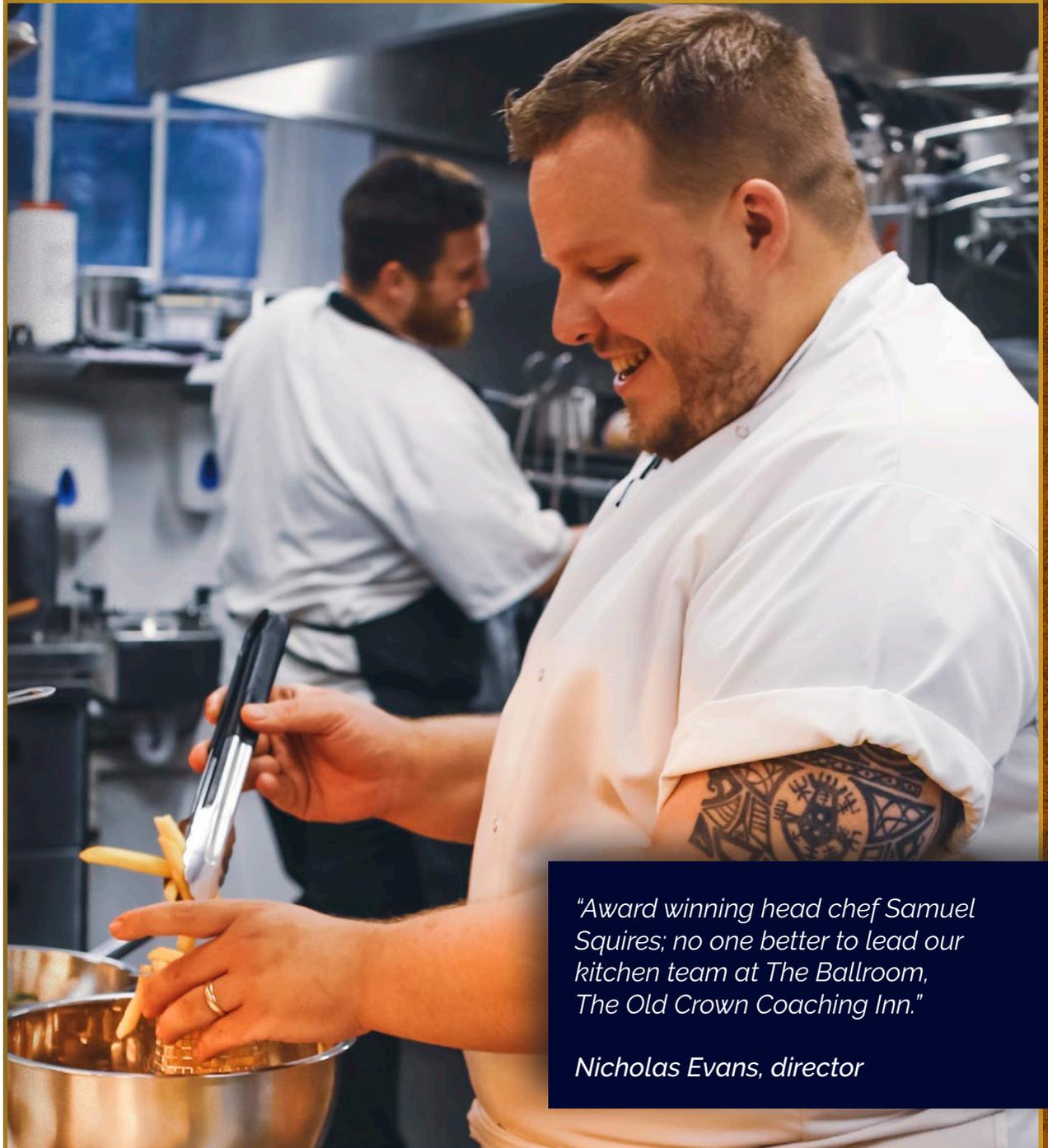
LOVE. DRIVE. TALENT



SAMUEL SQUIRES

HEAD CHEF

With a passion for food, Samuel Squires takes his background in fine dining and traditional English dining, giving it the ultimate modern twist. Turning your dining experience at The Ballroom into an unforgettable memory.



"Award winning head chef Samuel Squires; no one better to lead our kitchen team at The Ballroom, The Old Crown Coaching Inn."

Nicholas Evans, director

"The refurbishment of the bar and restaurant is superb. An absolute masterclass in keeping the heritage of yesteryear with a modern twist.

The restaurant is stunning. Add to that, the owner's daughter is an accomplished artist and some of her work hangs in the restaurant area adding to the modern twist. The food here is fine dining and of the absolute highest quality. You want fine dining of the highest level then look no further than The Crown and Chef Sam. A true master of his craft who after chatting with him is passionate about putting this newly refurbished bar, restaurant and hotel back on the map."

Arvie L, June 2022

BREAKFAST



BREAKFASTTIMES

Wednesday: 07:30 - 09:00
Thursday: 07:30 - 09:00
Friday: 07:30 - 09:00
Saturday: 08:30 - 10:00
Sunday: 08:30 - 10:00

HOT DRINKS

Americano £3
Flat White £3
Latte £3
Cappuccino £3
Single espresso £2
Double espresso £2.50
Pot english breakfast £3
Pot tea £3
(Decaf breakfast, Earl Grey & Peppermint)

SOFTS & JUICES

Orange juice £2.50
Apple juice £2.50
Cranberry juice £2.50
Pineapple juice £2.50
Appletiser £3
J20 - A&M, A&R, O&P £3

BREAKFAST

Full english £14
Sausage, smoked bacon, mushroom, hash brown, beans, fried egg, tomato, black pudding & sourdough.
Eggs benedict £12
Two halves of an English muffin, each topped with bacon, a poached egg, and hollandaise sauce.
Eggs florentine £11
A heavenly combination of fluffy English muffins, spinach, poached eggs and Hollandaise sauce.
Eggs royale £12
Eggs Royale is a variation of eggs Benedict made with smoked salmon and is a big favourite in our house.
Smoked salmon & cream cheese bagel £1.0
Full english burrito £10
A full english, in a grilled burrito, what's not to love? Can't stay for breakfast? This is perfect for a breakfast on the go.
Avocado & eggs £12
Avocado on sourdough with eggs the way you like them.

IF YOU WOULD LIKE TO JOIN US FOR BREAKFAST, BOOKING IS HIGHLY ADVISABLE. YOU CAN BOOK A TABLE ONLINE OR BY CALLING US DIRECTLY.

**BOOKING LINKS: [LINKTR.EE/](https://linktr.ee/theoldcrowncoachinginn)
[THEOLDCROWNCOACHINGINN](https://theoldcrowncoachinginn)**

All our food is prepared in our kitchen where nuts, gluten & other allergens are present – we can not guarantee our dishes will be free of traces of these products. If you have a food allergy, please let us know before ordering. A discretionary service charge of 10% added to all tables. All tips are shared equally between kitchen & front of house staff. Please inform a staff member of all dietary requirements.

HUMBLE. PROFESSIONAL. INSPIRING

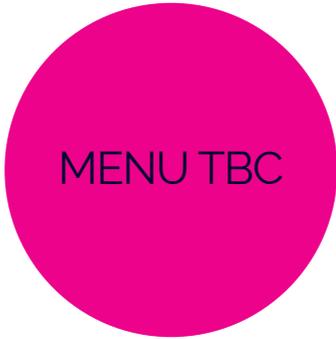
DANIEL CATALANO

SENIOR SOUS CHEF

Celebrated Chef Daniel Catalano works closely with Head Chef Samuel Squires, to create innovative menus suitable for the season. Using his vast repertoire of recipes alongside butchery skills creates dishes appealing to all the senses. Supporting junior members of staff, Daniel also plays a key role in staff development and passing techniques onto our next generations of chefs.

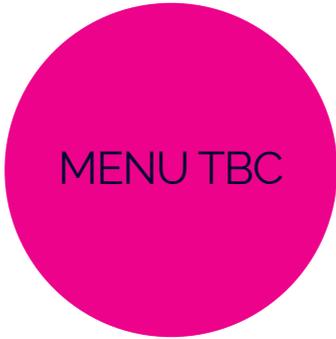


SAMPLE
MENU



MENU TBC

SAMPLE
MENU



MENU TBC

ENTHUSIASM. FLAIR. CONFIDENCE

ADAM FORESTER

JUNIOR SOUS CHEF

Working within the company since 2019, junior sous chef Adam Forster has earned his title. This dedicated and talented chef brings an abundance of enthusiasm to the kitchen, working closely with other senior members of staff Adam has a significant influence on the seasonal menus that The Ballroom releases.



MENU TBC

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The Old Crown
Coaching Inn

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theoldcrowncoachinn.com

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