



THE OLD CROWN COACHING INN
Faringdon

BREAD & SNACKS

GRILLED ASPARAGUS

TRUFFLE, ROSCOFF ONION, WILD GARLIC PUREE.
WINE FLIGHT: 125ML NYETIMBER CLASSIC CUVEE.

BEEF TARTARE

GUINNESS GEL, BLACK BOMBER SOLDIER.
WINE FLIGHT: 125ML DOMAINE JEANNE PRESTIGE, FRANCE, 2020.

HALIBUT

CUCUMBER, POTATO, LEMON.
WINE FLIGHT: 125ML MATAWHERO SAUVIGNON BLANC, NZ.

LAMB RUMP & RIB

PEA PUREE, MORELS, LAMB JUS.
WINE FLIGHT: 125ML DOMAINE HATZIMICHALIS, GREECE, 2018.

LEMON PARFAIT

RHUBARB & PINK PEPPERCORN TART

GINGER, VANILLA, WHITE CHOCOLATE.
WINE FLIGHT: 75ML SAUTERNES

TASTING MENU: £70
TASTING & WINE FLIGHT: £120



2023 & 2024 2AA ROSETTES FOR CULINARY EXCELLENCE.

A DISCRETIONARY SERVICE CHARGE OF 10% APPLIES. NOTIFY US OF ALLERGIES/DIETARY RESTRICTIONS; WE'LL ASSIST WITH INGREDIENT INFO. OUR KITCHEN HANDLES ALL ALLERGENS; TRACES MAY BE PRESENT IN DISHES.