



THE BALLROOM

AT THE OLD CROWN COACHING INN

SUNDAY LUNCH MENU BY SAMUEL SQUIRES

BREAD COURSE

TO START

CHICKEN TERRINE

BLACK PUDDING MUSTARD ONION

LEEK AND CHEDDAR TART

LEEK RAGOUT CHIVES

SMOKED MACKEREL

LEMON RADISH CORIANDER

TO FOLLOW

28-DAY AGED SIRLOIN OF BEEF

PORCHETTA

GARLIC AND HERB CHICKEN

ALL OUR ROASTS ARE SERVED WITH; ROASTED POTATOES, CRUSHED CARROT & SWEDE, CARAMELISED SHALLOT, HISPI CABBAGE, YORKSHIRE PUDDING, BROCCOLI CHEESE & PAN JUS.

BUTTERNUT SQUASH GNOCCHI

SAGE WALNUT MAPLE SYRUP

TO CONCLUDE

STICKY TOFFEE PUDDING

TOFFEE SAUCE TONKA BEAN ICE CREAM

CHOCOLATE DELICE

EARL GREY ICE CREAM

RHUBARB AND APPLE CRUMBLE TART

GINGER ICE CREAM

THREE COURSES: £35

TWO COURSES: £30

KIDS ROAST £9

PLEASE SPEAK TO A SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL BILLS.