



THE OLD CROWN COACHING INN

Faringdon

STARTERS

Homemade fresh **bread and butter**. £6

Moules Mariniere, Cornish mussels, cream & herb sauce, fresh bread. £12

BBQ Tiger Prawns, cherry tomato, chilli, parsley, fresh bread. £12

Ham Hock Terrine, homemade piccalilli, crackling. £10

Heritage Tomato and Burrata Salad, croutons, basil pesto. £12

Hummus, Cucumber & Tomato Salad, flatbread. £10

Duck and Hoisin Croquettes, pak choi, sticky chilli, sesame. £10

MAINS

Fish & Chips, beer battered cod, tartare sauce, mushy peas, chips. £20

Stone Bass, black garlic gnocchi, tomato, artichoke. £26

8oz Beef Burger, brioche bun, tomato, lettuce, burger sauce, swiss cheese, chips. £18

Whatley Park Pork Ribeye, salt baked beetroot, carrot, shallot, apple cider sauce. £26

Lamb Rump, salsa verde, crispy potato terrine, charred hispi cabbage, pan jus. £29

Pappardelle, ricotta, English peas, asparagus, parmesan. £20

From the Jospier Grill

8oz Rump Steak. £26

10oz Sirloin Steak. £34

Garlic & Herb Marinated Chicken Breast. £24

8oz Whatley Park Pork Ribeye. £26

Served with triple cooked chips, mixed leaf salad. Choice of peppercorn sauce, chimichurri, garlic and herb butter.



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Summer Salad

Seasoned salad, pickled red onion, marinated cherry tomato, minted cucumber, dressed mixed leaf. Served with choice of:

Chicken. £16

Rump Steak. £20

Stone bass. £20

Watermelon & Feta. £16

Sides

Sweet Potato Fries. Triple Cooked Chips. New Potatoes. Grilled Hispi Cabbage with Miso Butter. Harissa Buttered Green Beans. Mixed Salad. Garlic Tenderstem Broccoli. £6 each.

DESSERTS

Tonka Bean and Rhubarb Creme Brûlée, pistachio shortbread. £10

Sticky Toffee Pudding, caramel sauce, vanilla ice cream. £10

Strawberry and White Chocolate Trifle. £10

Chocolate Delice, English cherry, cherry ice cream. £10

Ice Creams: vanilla, chocolate, strawberry. £3 per scoop.

Affogato, UE double espresso, vanilla ice cream. £6

Cheese Board, one cheese, celery, grapes, crackers, quince, chutney. £6. Add a cheese £3 per cheese.

We offer an Epicurean Fine-Dining 5 & 7-course menu.
Speak to a member of staff for details. Pre-booking essential.
Our Chef's Table is available for private parties & hire.
Fine Dining with a twist. Private table, bespoke menu. Ask us for details. 4-8 guests.



2023 & 2024 2AA ROSETTES FOR CULINARY EXCELLENCE.



WINNER OF 2024 BEST RESTAURANT.



TOP SUNDAY LUNCH DESTINATION.



HARDEN'S APPROVED.

PRICES INCLUDE VAT. OPTIONAL SERVICE CHARGE OF 10% ADDED TO BILLS. PLEASE SPEAK YOUR SERVER IF YOU HAVE ANY ALLERGIES.

TELEPHONE: 01367 242744

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