



THE OLD CROWN COACHING INN

Faringdon

STARTERS

Homemade fresh bread and butter. £6

Trout Gravlax, pickled cucumber, horseradish. £12

Crab on Toast, Cornish white crab, lovage mayonnaise, white bloomer, tomato. £12

Spiced Duck Rilette, peanut, soy, coriander, prawn crackers. £10

Panzanella Salad, heritage tomatoes, cucumber, croutons, tomato vinaigrette . £12

Chilled Pea Soup, crispy egg, hamhock, pea salad, herb oil. £10

Mexican Crispy Fish Taco, pico de gallo salsa, charcoal taco. £10

MAINS

Line Caught Wild Sea Bass, smoked almond, tomato, fennel slaw, lemon. £28

Korean BBQ Crispy Chicken Burger, brioche bun, kimchi mayo, red cabbage slaw, sweet potato fries. £20

Slow Cooked Pork Belly, sichuan pepper, charred pak-choi, crab apple, crispy shallots £28

Crispy Cod Kiev, Café de Paris butter, charred cauliflower, golden raisin, spring onion. £26

Charred Aubergine, dukkah, red pepper and aubergine baba ganoush £21

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

Roasted Chicken, charred baby gem, peas, bacon lardons, roasted chicken jus. £25

From the Grill

1kg Porterhouse Steak, truffle & parmesan chips, house salad, onion rings
choice of 2 sauces. £90

8oz 28 day dry-aged Bavette Steak. £24

10oz 35 day dry-aged Ribeye Steak. £35

Garlic & Herb Marinated Chicken Breast. £24

Served with triple cooked chips, mixed leaf salad. Choice of peppercorn sauce, blue cheese sauce, bearnaise butter.



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Summer Salad

A Seasonal Salad with a selection of raw and pickled vegetables

Served with choice of:

Chicken. £18

Bavette Steak. £20

Line Caught Wild Sea Bass. £24

Sides

Seasonal Vegetables. £6

Triple Cooked Chips. £5

Truffle & parmesan Chips. £6

Garlic & Herb New Potatoes. £6

Mixed Salad. £6

Roasted Heritage Carrot, Tahini dressing. £6

DESSERTS

Banana Sticky Toffee Pudding, miso toffee, peanut butter ice cream. £8.50

Granny Smith Tarte Tatin, vanilla ice cream, apple crisp. £8.50

Raspberry and Yoghurt Parfait, caramelised puff pastry, white chocolate. £9

Peach Melba, compressed peach, frangipane, toasted almonds. £10

Milk Chocolate Torte, white chocolate ice cream, shaved chocolate. £10

Elderflower Panna Cotta, white chocolate, strawberry. £9

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

THE OLD CROWN COACHING INN,
25 MARKET PLACE, FARINGDON,
SN7 7HU

EMAIL: INFO@THEOLDCROWNCOACHINGINN.COM