



THE BALLROOM
AT THE OLD CROWN COACHING INN

CHEF'S BREAD COURSE & SNACK

BBQ SCALLOPS

CELERIAC, APPLE, PARSLEY.

WHITE ASPARGUS

PARSLEY, ROSCOFF, YOGHURT.

LAMB

GERLOT ONION, SMOKED YOGHURT, POMEGRANATE, CUMIN.

LIME

CREAM CHEESE, ALMOND, VERBENA.

RHUBARB & HONEY

POACHED RHUBARB, FILO, GINGER BEER

PETIT FOUR

TASTING MENU: £70



PLEASE SPEAK TO A SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. ALL FOOD IS MADE IN A KITCHEN WHERE ALL ALLERGENS ARE PRESENT. A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO ALL BILLS.