



THE BALLROOM

AT THE OLD CROWN COACHING INN

LUNCH BY SAMUEL SQUIRES

TO START

MISO CURED SALMON

KOHLRABI, BERGEMONT, SOY, CORIANDER.

“MUSHROOM ON TOAST”

PARSLEY, SHALLOT, WILD MUSHROOM.

TO FOLLOW

STONE BASS

NEW POTATO, RADISH, WHITE GRAPE, MUSSEL, BOUILLABAISSE.

VENISON

PARSNIP, BEETROOT, CAVOLO NERO, RED CURRANTS.

TO CONCLUDE

BURNT HONEY & YOGHURT

BLACKBERRY, HONEYCOMBE, FLAPJACK.

COCONUT

MANGO, PISTACHIO, PASSION FRUIT.

TWO COURSES: £25

THREE COURSES: £30

