



THE BALLROOM

AT THE OLD CROWN COACHING INN

DINNER BY SAMUEL SQUIRES

CHEF'S BREAD COURSE

TO START

MISO CURED SALMON

KOHLRABI, BERGEMONT, SOY, CORIANDER.

“CORNISH CRAB”

APPLE, SPRING ONION, SEA VEGETABLES.

“MUSHROOM ON TOAST”

PARSLEY, SHALLOT, WILD MUSHROOM.

QUAIL

QUAIL CHASSEUR, BACON, ROSCOFF ONION, FIG.

TO FOLLOW

STONE BASS

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

VENISON

PARSNIP, BEETROOT, CAVOLO NERO, RED CURRANTS.

MERRYFIELD DUCK

BLACK PUDDING HOTPOT, MISO, KALE.

ROASTED CAULIFLOWER

MARMITE, HAZELNUT, APPLE.





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CHEESE COURSE

CASHEL BLUE CHEESE AND
PEAR TART

£5 SUPPLEMENT

TO CONCLUDE

BURNT HONEY & YOGHURT
BLACKBERRY, HONEYCOMB, FLAPJACK.

COCONUT

MANGO, PISTACHIO, PASSION FRUIT.

VANILLA AND BUTTERNUT

GINGER, RICE, OATS.

DARK CHOCOLATE TART

ROSEMARY, CLOTTED CREAM.

PETIT FOUR

TWO COURSES: £40

THREE COURSES: £45

