



THE OLD CROWN COACHING INN
Faringdon

Sunday Lunch

STARTERS

CHICKEN LIVER PARFAIT

RED ONION CHUTNEY, GUINNESS CROUTONS.

CELERIAC & APPLE SOUP

CELERIAC REMOULADE, PARSLEY.

CITRUS CURED TROUT

RADISH, CUCUMBER.

MAINS

BLACK TREACLE GLAZED SIRLOIN OF BEEF

GARLIC AND HERB CHICKEN

PORK LOIN

ALL OUR ROASTS ARE SERVED WITH; ROASTED POTATOES, CARROT PURÉE, ROASTED ROOT VEGETABLES, TENDERSTEM, CAULIFLOWER CHEESE, YORKSHIRE PUDDING AND PAN JUS.

PAN FRIED STONE BASS

HERB GNOCCHI, ROAST FENNEL, CONFIT CHERRY TOMATOES, LEMON BEURRE BLANC, DILL OIL.

BEETROOT TART TATIN

CRUMBLED FETA, TOASTED HAZELNUTS, BALSAMIC REDUCTION, MIXED LEAVES.



2023 & 2024 2AA ROSETTES FOR CULINARY EXCELLENCE.

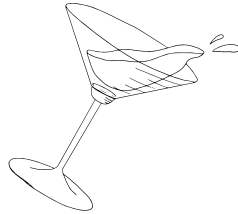
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS. PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS, AND WE'LL BE DELIGHTED TO ASSIST YOU WITH INGREDIENT INFORMATION. KINDLY NOTE THAT OUR KITCHEN HANDLES ALL ALLERGENS, AND TRACES MAY REMAIN PRESENT IN ALL DISHES.



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COCKTAIL RECOMMENDATION



ESPRESSO MARTINI

VANILLA VODKA, COFFEE LIQUEUR, DOUBLE ESPRESSO, SUGAR. £10

DESSERTS

BANANA SPONGE

TOFFEE SAUCE, BANANA ICE CREAM.

CHOCOLATE AND CHERRY

“GATEAUX” ETON MESS.

CREME BRULEE

RHUBARB JAM, STEM GINGER SHORTBREAD.

2 COURSES £30

3 COURSES £35

KIDS ROASTS £12.50



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