



THE BALLROOM  
AT THE OLD CROWN COACHING INN

CHEF'S BREAD COURSE & SNACK

SCALLOPS

CELERIAC, APPLE, PARSLEY.

CHEESE AND ONION TART

ONION, BEER, BLACK BOMBER.

DUCK

HONEY JUS, SHIITAKE, HONEY & TRUFFLE GRANOLA.

LIME

CREAM CHEESE, ALMOND, VERBENA.

“FERRERO ROCHER”

HAZELNUT, 70% CHOCOLATE, GOLD LEAF.

PETIT FOUR

TASTING MENU: £65



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.