



THE OLD CROWN COACHING INN
Faringdon

SMALL PLATES

Beetroot Tartare, dill oil, raspberry, nasturtium. £10

Roasted Artichoke Soup, pickled walnuts, mushroom ketchup, herb oil. £10

Torched Mackerel, smoked mackerel pate, celeriac, lemon, gooseberry. £12

Game Pie, piccalilli, fresh herbs. £12

Crispy Chicken, sweetcorn, jalapeño, coriander cress, chilli oil. £12

MAINS

Duck Breast, crispy potato rosti, carrot and orange purée,
baby carrot, sherry jus. £28

Atlantic Cod, pickled girolles, parsnip, tarragon velouté, herbs. £27

Beef Cheek and Onion Suet Pie, pomme purée, creamed savoy
cabbage, red wine jus. £26

Roasted Cauliflower, truffle, cauliflower crisp, pickled raisins, verjus,
cauliflower florets. £22

Halibut, mussel custard, pickled mussels, sea vegetables, lemon, confit
potato, baby leeks. £28

Fish & Chips, beer battered cod, tartare sauce, mushy peas, chips. £20

6oz Beef Burger, bacon & red onion jam, caramelised brie, baby gem,
sliced red onion, wild burger bun, triple cooked chips. £20

From the Grill

Sharing Steak: 1kg Porterhouse Steak, choice of two sides and sauces.

10oz 28 day dry-aged Rump Steak. £26

10oz 35 day dry-aged Sirloin Steak. £30

Chipotle and Lime Chicken Supreme. £24

Served with side salad, triple cooked chips and choice of sauce; Blue Cheese
sauce, wild mushroom Diane sauce, peppercorn sauce.



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Sides

- Charred Cheesy Leeks. £5**
- Truffled Pommé Purée. £5**
- Truffle & Parmesan Mayo Triple Cooked Chips. £5**
- Triple Cooked Chips. £5**
- Chefs Salad. £5**

DESSERTS

- Pear Presse, blackberry sorbet, walnut crumble, blackberry puree, candied walnuts. £10**
- Caramelised pain perdu, vanilla ice cream. £10**
- Salted dark chocolate delice, orange caramel, orange and cardamon ice cream. £10**
- Crispy carrot cake, confit carrot, ginger, Limoncello sorbet £10**
- Affogato, UE double espresso, vanilla ice cream. £6**
- Cheese Board, 3 cheeses, celery, grapes, crackers, quince, chutney. £14**

We offer an Epicurean Fine-Dining 5 & 7-course menu.
Speak to a member of staff for details. Pre-booking essential.
Our Chef's Table is available for private parties & hire.
Fine Dining with a twist. Private table, bespoke menu. Ask us for details. 4-8 guests.



2023 & 2024 2AA ROSETTES FOR CULINARY EXCELLENCE.



WINNER OF 2024 BEST RESTAURANT.



TOP SUNDAY LUNCH DESTINATION.



HARDEN'S APPROVED.

PRICES INCLUDE VAT. OPTIONAL SERVICE CHARGE OF 10% ADDED TO BILLS. PLEASE SPEAK YOUR SERVER IF YOU HAVE ANY ALLERGIES.