



THE BALLROOM

AT THE OLD CROWN COACHING INN

SUNDAY 24TH SEPTEMBER

TO START

HAM HOCK TERRINE

PICCALILLI, CROUTONS, WATERCRESS.

TROUT

CASHEW, GRAPES, HARISSA, TROUT ROE.

FETA

BEETROOT, WALNUT, HERBS.

TO FOLLOW

28-DAY AGED BEEF RUMP

GARLIC AND HERB CHICKEN BREAST

PORK BELLY

ALL OUR ROASTS ARE SERVED WITH; ROASTED POTATOES, CARROT PURÉE, ROAST CARROT, CHARRED SHALLOT, TENDER STEM, CAULIFLOWER CHEESE AND PAN JUS.

GOATS CHEESE RAVIOLI

PINENUTS, LEMON & PINK PEPPERCORN DRESSING.

TO CONCLUDE

PLUM BAKEWELL

VANILLA ICE CREAM.

WHITE CHOCOLATE CUSTARD

PISTACHIO, ORANGE, APRICOT.

PANNA COTTA

WHITE CHOCOLATE, PINEAPPLE, CORIANDER, YUZU, MERINGUE.

THREE COURSES: £35

TWO COURSES: £30

KIDS ROAST £12.50

