



THE OLD CROWN COACHING INN

Faringdon

CHEFS BREAD, BUTTER AND SNACKS

SCALLOP CEVICHE

DAIKON, STRAWBERRY, LIME, SOY.

CHICKEN AND TRUFFLE TERRINE

APPLE, MADEIRA, BEETROOT, BRIOCHE.

LEMON SOLE

SEAWEED, JERSEY ROYALS, ASPARAGUS.

LAMB LOIN

ARTICHOKE, RED PEPPER, AUBERGINE.

THAI GREEN CURRIED PINEAPPLE

YUZU, VANILLA.

GRANNY SMITH

GRANNY SMITH, DILL, GOAT MILK FOAM, SALTED HAZELNUT, BRONZE FENNEL.

TASTING MENU: £80



2023 & 2024 2AA ROSETTES FOR CULINARY EXCELLENCE.

A DISCRETIONARY SERVICE CHARGE OF 10% APPLIES. NOTIFY US OF ALLERGIES/DIETARY RESTRICTIONS; WE'LL ASSIST WITH INGREDIENT INFO. OUR KITCHEN HANDLES ALL ALLERGENS; TRACES MAY BE PRESENT IN DISHES.