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THE OLD CROWN COACHING INN  
Faringdon

Thursday Supper Club

TO START

SCALLOPS

YUZU MAYONNAISE, SESAME TUILE, DAIKON, WASABI.

TO FOLLOW

BEEF

CHIMICHURRI, COURGETTE AND RED PEPPER BYALDI, GRELOT ONIONS, PICKLED JUS.

TO CONCLUDE

STRAWBERRIES AND CREAM

VANILLA PARFAIT, STRAWBERRY PUREE, STRAWBERRY AND MINT SALSA,  
STRAWBERRY LEATHER, SHORTBREAD.

THREE COURSES AND A BOTTLE OF  
WINE FOR TWO £70



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.