



THE OLD CROWN COACHING INN

Faringdon

Sunday Lunch

COCKTAIL RECOMMENDATION



HUGO SPRITZ

ST-GERMAIN ELDERFLOWER LIQUEUR, PROSECCO, SODA WATER, MINT AND LIME.
£10 EACH OR 2 FOR £12

STARTERS

GIN & TONIC SALMON

RADISH, CUCUMBER, GIN & TONIC GEL, DILL.

GARDEN TART

WHIPPED GOATS CHEESE, BABY CARROT, BRITISH ASPARAGUS, PICKLED RED ONION, PEA.

HAM HOCK TERRINE

ENGLISH MUSTARD GEL, SHALLOT, PORK PUFF.

TRADITIONAL BRITISH ROASTS

28-DAY AGED SIRLOIN OF BEEF

LEG OF LAMB

COTSWOLD CHICKEN SUPREME

ROASTED POTATOES, HISPI CABBAGE, HONEY CARROTS & PARSNIPS, TENDERSTEM BROCCOLI,
YORKSHIRE PUDDING, CAULIFLOWER CHEESE, PAN GRAVY.

MAINS

BUTTERNUT SQUASH

ASPARAGUS, PEA, CHARRED ROSCOFF ONION.

HAKE

CRUSHED NEW POTATO, CHARRED LEEKS, FUKAKI MUSHROOMS, BEURRE BLANC.



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ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, UE ESPRESSO, SUGAR. £12
TWO FOR £18

DESSERTS

CHOCOLATE MOUSSE

STRAWBERRY COMPOT, STRAWBERRY SORBET.

MANGO CHEESECAKE

MANGO AND MALIBU SALSA.

RHUBARB AND GINGER CRUMBLE

VANILLA ICE CREAM.

TWO COURSES £30
THREE COURSES £35

KIDS MENU (12 & UNDER)

ONE COURSE: £12.50
TWO COURSES: £18



2023 & 2024 2AA ROSETTES FOR CULINARY EXCELLENCE.

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