



THE OLD CROWN COACHING INN

Faringdon



Friday & Saturday: Porthilly Oysters. Choice of sauce. £3 each.

Chefs Selection of Snacks for Two. 14

TO START

Chicken & Leek Terrine, chicken liver cigar, leek emulsion, tarragon, baby leeks. 12

Heritage Carrot, tandoori carrot cream, minted yogurt, coriander, pickled mango, poppadom. 12

Tuna Tataki, puffed quinoa, charred jalapeño, coriander & ginger, kohlrabi, ponzu. 14

Warm Charred Jersey Royal Salad, wild garlic, shallot crisps, crème fraîche. 12

MAINS

Pork Fillet, choucroute, smoked prune ketchup, fondant, braised onion, cider & thyme jus. 28

Hake, curried fish stew, samphire, pickled red grapes, new potatoes, sea aster, charred baby onions. 28

Lamb Rump, smoked aubergine puree, tenderstem, mint yogurt, hash brown, wild garlic. 30

Braised Globe Artichoke, parsley emulsion, toasted pine nuts, wild mushroom, charred leeks. 26

CROWN CLASSICS

Gouchjang & Honey Crispy Chicken Burger, kimchi slaw, soy pickled gherkin, triple cooked chips. 20

Fish & Chips, battered haddock, triple cooked chips, mushy peas, curry ketchup. 20

120z Sirloin Steak, triple cooked chips, chefs salad, peppercorn sauce. 35



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DESSERTS

Milk Chocolate Delice, candied hazelnut, chocolate cage, salt milk ice cream.
12

Thai Green Curried Roasted Pineapple, mango curd, coconut sorbet, mango and
coriander salsa, jalapeño jus. 12

Tonka Bean Cheesecake, ginger & white chocolate crumb, poached rhubarb, ginger
beer. 12

Olive Oil Sponge, pistachio ice cream, apricot, candied fennel crisp. 12

Affogato al Caffè, vanilla ice cream. UE Double Espresso. 6
add Pedro Ximenez, Baileys or Frangelico. 4

Cheese Board, 3 artisan british cheeses, celery, grapes, crackers, quince, chutney.
14

PETIT FOURS

For Two. 6



2023-25 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.