



THE OLD CROWN COACHING INN
Faringdon

TO START

Goats Cheese, blackberry ketchup, pistachio crumb, beetroot. 12

Chicken Liver Parfait, pickled pear, onion marmalade, brioche. 12

Prawn Tortellini, shellfish bisque, fennel, lemon gel, bronze fennel. 14

Moules Marinière, Cornwall mussels, white wine, parsley, garlic, cream, crusty bread. 12

MAINS

Halibut, champagne sauce, leek puree, mussel, sea aster. 28

Venison, venison leg ragù, truffle pomme purée, blackberry chutney, baby turnip. 30

Cotswold Chicken, wild mushroom, shallot jam, chicken skin, chicken jus. 28

Salt Baked Celeriac and Ricotta Cannelloni, Roscoff, cavolo nero, celeriac beurre noisette puree. 25



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CROWN CLASSICS

TOCCI Burger, stilton, crispy streaky bacon, red onion, gherkin, fries. 18

Shellfish Linguine, mussels, clams, garlic, parsley, lemon. 20

Fish & Chips, battered haddock, triple cooked chips, mushy peas, tartare sauce. 20

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

DESSERTS

Blood Orange Treacle Tart, Crème Fraîche ice cream, blood orange crackers. 10

Baked Apple Sponge, cinnamon and apple crumble, burnt butter ice cream calvados caramel. 10

Milk Chocolate Mousse, chocolate soil, banana ice cream, rum soaked raisins, chocolate caramel brownie. 12

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

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



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.