



THE OLD CROWN COACHING INN
Faringdon

SUNDAY 17TH NOVEMBER - 6PM

Cava

JAUME GIRÓ i GIRÓ

SANT SADURNÍ D'ANOIA
1926

ARRIVAL DRINK

ELABORACIÓ ARTESANA RESERVA BRUT NATURE ORGANIC FARMING

HALIBUT

PRAWN CIGAR, FENNEL, PRAWN BISQUE.
XAREL·LO 100% RESERVA BRUT NATURE ORGANIC FARMING

DUCK BREAST

BRAISED RED CABBAGE, POTATO ROSTI, CHARRED ONION, DUCK/BLACKCURRANT JUS.
ROSÉ DE CAL REI TREPAT

CHOCOLATE AND MOREL CHERRY DELICE

SOUR CHERRY SORBET.
GRANDALLA - GRAN RESERVA BRUT

HOSTED BY BY FRANK MERTEN, A LEADING
EXPERT IN THE FIELD OF CAVA.

£60PP



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.

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