



THE OLD CROWN COACHING INN
Faringdon

Sunday Lunch

COCKTAIL RECOMMENDATION



BLOODY MARY

SPICED TOMATO, SPICE BLEND, WORCESTERSHIRE SAUCE, TABASCO, CELERY SALT, LIME AND LARGE
MOONSHINE VODKA. £10 OR TWO FOR £15.

STARTERS

BEETROOT MOUSSE

GOATS CURD, HAZELNUT CRUMBLE, PICKLED BEETROOT, DILL

HAM HOCK

PICCALILLI, CRISPY POTATOES, POACHED EGG.

SALMON TARTAR

CUCUMBER, FENNEL

TRADITIONAL BRITISH ROASTS

28-DAY AGED SIRLOIN OF BEEF

ROAST PORK LOIN

COTSWOLD CHICKEN BREAST

WINTER VEGETABLES, BRAISED RED CABBAGE, YORKSHIRE PUDDING, CARROT AND SWEDE MASH,
PAN GRAVY, ROASTED POTATOES, CAULIFLOWER CHEESE.

MAINS

COD

HERB GNOCCHI, SAMPHIRE, BABY FENNEL, MUSSELS, BOUILLABAISSE.

WINTER VEGETABLE, LENTIL PITHIVIER

ROASTED VEGETABLES, CRANBERRY DEMI GLAZE.



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.

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CRÈME BRÛLÉE

VANILLA VODKA, ADVOCAT, WHITE CHOCOLATE, CREAM, SUGAR. £10
TWO FOR £15

DESSERTS

APPLE AND BLACKBERRY
CRUMBLE

CINNAMON ICE CREAM

CROISSANT BREAD AND BUTTER
PUDDING

APRICOT ICE CREAM.

BAILEYS CHOCOLATE MOUSSE

COCOA NIBS SYRUP, COFFEE GANACHE, WHIPPED MASCARPONE, ALMOND SPONGE

TWO COURSES £30
THREE COURSES £35

KIDS MENU (12 & UNDER)

ONE COURSE: £12.50
TWO COURSES: £18



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