



THE OLD CROWN COACHING INN
Faringdon

Sample Supper Club Menu

Please check our FB Page for Weekly Changing Menu

CHOOSE YOUR WINE

LALUT TINTO

MAS PETIT, CABERNET SAUVIGNON, GRENACHE, ORGANIC, EMPORDÀ, SPAIN.

LALUT BLANCO

CABERNET SAUVIGNON AND TEMPRANILLO, ORGANIC, EMPORDÀ, SPAIN.

TO START

HERITAGE CARROT BALLS

TANDORI CARROTS, MINT YOGURT, CORIANDER.

TO FOLLOW

PORK FILLET

CHOUROUTE, SMOKED PRUNE KETCHUP, FONDANT, ONION, CIDER & TYME JUS.

TO FINISH

RHUBARB & CUSTARD

RHUBARB SORBET, HONEY TUILE, POACHED RHUBARB.

Enjoy dinner for two with a three-course meal each from our weekly changing set menu, plus a bottle of wine to share per couple, £35pp.



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. KINDLY NOTE THAT OUR KITCHEN HANDLES ALL ALLERGENS, AND TRACES MAY REMAIN PRESENT IN ALL DISHES.