



**THE CROWN INN**  
PISHILL

**Main Menu - August 2017**

**Starters**

- Soup of the Day with Artisan Bread & Unsalted Butter **£5**
- Mini Dorset Crab Risotto with topped with Samphire **£7**
- Crispy Pigs Head Croquette with Beetroot Purée, Apple, Watercress & Red Wine Jus **£6.50**
- Quinoa Salad with Fresh Peas, Broad Beans, Spring Onions, Mint, Cherry Tomatoes, Tahini & Lemon Dressing **£6.50**
- The Crown Inn's House Salad with Garden Veg & Leaves, Mixed Nuts & Lemon Dressing **Small £5.50 / Large £9**  
Add Mozzarella or Smoked Bacon for **£2 extra**

**Mains**

- Butterflied West Country Leg of Lamb with an English Summer Vegetable Ratatouille **£16**
- Pan-seared Hake Fillet with Herb Crumb, Spinach, Butter-glazed Carrots, Brown Shrimp & Beurre Blanc Sauce **£14.50**
- Pan-fried Wood Pigeon Breast with pan-seared Artichoke, grilled Spring Onion, Carrot Purée, pickled Black Berries & a Red Wine Jus **£13**
- Vegetarian 'Bouillabaise' with Rouille and toasted Artisan Bread **£10.50**
- The Crown Inn's Ground Steak Burger with Smoked Applewood Cheddar, Homemade Ketchup, Iceberg, Pickles, Onions, Sesame Bun, French Fries **£12.50**
- Fish & Chips – Fresh fish of the day, Hand-cut Chips, Mushy Peas & Tartar Sauce **£13**
- 28-day aged 8oz Sirloin Steak with Hand-cut Chips, Mushroom & confit Tomato, Watercress, Peppercorn Sauce **£19.50**

**Sides**

- Fresh Artisan Bread & Unsalted Butter **£2.50**
- Sautéed Chilli & Garlic Summer Veg **£3**
- French Fries **£3**
- Hand-cut-Chips **£3.50**



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**Sandwiches (Lunchtime only)**

Served with Mixed Leaves, add French Fries for £2 extra

Toasted BLT £6.50

Smoked Salmon, Cucumber & Crème Fraiche £7

'Open Sandwich' of Mozzarella, Tomato & Basil with Chilli & Garlic £6.50

**Ploughman's (Lunchtime only)**

House Chutney, Warm Bread & Butter, Mixed Salad, Pickles, Apple, Soft Boiled Egg  
& a Mini Soup Cup

Cornish Yarg £8

Oxford Blue £8

Somerset Brie £8

(A selection of each £11.50)

**Desserts**

The Crown Inn's Sticky Toffee Pudding with Toffee Sauce & Madagascan Vanilla Ice Cream £6

Traditional Tiramisu with fresh Garden Berries & Chocolate Sauce £6

Lemon Posset with pickled Fennel, Meringue, candied Lemon £6

Selection of Beechdean Ice-Cream or Sorbet **£1.90 per scoop**  
(Madagascan Vanilla, Belgian Chocolate, Strawberries & Clotted Cream,  
Orange, Tropical Mango)

Selection of Traditional English Cheese – Oxford Blue, Cornish Yarg & Somerset Brie  
with House Chutney, Apple, Butter & Crackers **£9.50**

For any food allergies or intolerances, please speak to a member of staff.