



**THE CROWN INN**  
PISHILL

## Menu - December 2017

### Starters

- Soup of the Day, Lawlors Homemade Bread & Unsalted Butter **£5.00**
- Smoked Cornish Trout, Cripps Pink Apple, Celeriac, Roasted Chestnuts & Watercress,  
Dijon Dressing **£6.50**
- Selection of Local Game 'Three Ways': Game Terrine & Spiced Plum Chutney; Chicken Liver  
On Toast; Mini Homemade Game Pie & Vitilotte Potatoes, Sherry Vinaigrette **£8.00**
- Collection Of local Roasted Seasonal Vegetables with Chili & Maple, Baby Brussels,  
Pomegranate & Gorgonzola, Tapenade Toast **£6.00**
- Brixham Crab Cakes, Saffron Mayonnaise, Steamed Greens, Lemon & Harissa **£7.00**

### Mains

- 'White Pond Farm' Beef & Brakspear's Ale Pie, Whole Grain Mustard & Thyme Crust,  
Triple Cooked Chips, Roast Winter Vegetable Salad **£14.00**
- Oxfordshire Venison Stew, Confit Game Dumplings, Glazed Carrots, Honey Baked Parsnips,  
Swede, Crispy Bacon Crumb **£15.50**
- Posh Toad-in-the-Hole: Pistachio & Apricot, Duck & Clementine, Turkey & Cranberry,  
Creamed Potato, Squash Puree, Red Wine Gravy **£13.50**
- Fish 'Special of the Day' £- Market Price
- Green Bean & Broccoli Gratin, Honey Roast Cabbage, Warm Vitilotte Potatoes, Heritage  
Tomato, Braised Broccoli, Jerusalem artichoke, Mint & Chili **£11.00**
- The Crown Inn's ground Steak Burger, Smoked Applewood Cheddar, Iceberg, Pickles, Onions,  
Brioche Bun, French Fries **£13.00**
- Fish & Chips – Fresh Fish of the Day in Homemade Beer-Batter, Hand-cut Chips, Garden  
Minted Mushy Peas, Tartar Sauce **£13.50**
- 28-day aged 8oz White Pond Farm Fillet Steak with Hand-cut Chips, Mushroom & Confit  
Tomato, Watercress, Peppercorn Sauce **£24.00**

### Sides

- Fresh Homemade Bread & Unsalted Butter **£2.50**
- Honey roasted Seasonal vegetables **£3.00**
- French Fries **£3.00**
- Hand-cut-Chips **£3.50**



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**Sandwiches (Lunchtime only)**

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

The Crown Inn's Fish Finger Butty, Tartare Sauce £7.00

Roasted Winter Vegetables with Basil Pesto, Goats Cheese £6.50

Toasted B.T.L.T. (Bacon, Turkey, Lettuce & Tomato) £7.00

**Ploughman's with 'Cheese of the Day' (Lunchtime only)**

House Chutney, Warm Bread & Butter, Mixed Leaves, Pickles, Apple, Soft Boiled Egg,  
Mini Soup Cup & our chosen Cheese of the Day (choice of three)

'Single Cheese' £8.00

'All three cheeses!' £11.50

**Desserts**

White Chocolate & Raspberry Bread & Butter Pudding £6.00

Bramley Apple & Autumn Fruit Crumble, Crème Anglaise £6.00

The Crown Inn Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce £6.00

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.