



THE CROWN INN
PISHILL

Menu – February 2018

Starters

- Fresh Soup of the Day, Lawlors Homemade Bread & Unsalted Butter **£5.00 (V)**
- 'Fish 3 Ways'- Pan Seared Scallop, Chorizo & Cauliflower Puree, Mini Crayfish Cocktail & Melba Toast, Crab Crostini & Pickled Ginger **£8.50**
- New England Charlotte Potato Salad, Seasonal Greens, Seasonal Leaves, Chimichurri Dressing **£7.00 (v) (Vegan)**
- Crispy Honey Roasted Ham Croquette, Celeriac Remoulade, Apple Puree, Crisps, Calvados Jus **£6.50**

Mains

- Slow Cooked Ham Hock Pie, Whole Grain Mustard & Thyme Pastry Top, Triple Cooked Chips, Glazed Seasonal Veg **£13.50**
- Honey Glazed Fillet of Pork, Roasted Black Pudding, Caramelised Pears, Roasted Root Vegetable Puree, Smoked Bacon, Sage Jus **£12.50**
- 'Seafood Special of the Day' £ Market Price**
- Poached Guinea Fowl, Pancetta, Creamed Leeks & Potato, Wholegrain Sauce **£13.50**
- Roasted Seasonal Vegetable & Goats Cheese Gratin, Honey Roast Cabbage, Warm Roasted Squash, 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**

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 Mixed Peppers & Sundried Tomato with Basil Pesto, Goats Cheese £6.50

Toasted Bacon & Brie with Cranberry £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

Bramley Apple Crumble Cake, Crème Anglaise £6.00

Orange & Apricot Bread & Butter Pudding, Crème Anglaise £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.