



**THE CROWN INN**  
PISHILL

**Menu – March 2018**

**Wines of the Month**

Montepulciano, Ilauri Bajo (13%) – Italy 2016 **£20.50**

*Full bodied, smoked with ripe mulberry notes from an extraordinary family producer in Abruzzo.*

Picpoul de Pinet, Duc de Morny (12.5%) – Languedoc, France 2016 **£23.50**

*Slight perfumed ripe melon fruit on the nose. The palate is weighty and ripe but remains vibrant and fresh.*

**Starters**

Fresh Soup of the Day, Lawlors Homemade Bread & Unsalted Butter **£5.00 (V)**

Chilli & Mint spiced Squash & Chick Pea Salad, Red Pepper Dressing, Basil Oil **£6.00 (Vegan)**

Slow-braised Brisket Hash, Soft Egg, Crispy Onions, Pea Puree & Shoots **£6.50**

Roquefort Cheese & warm Merlot Poached Pear Salad, Roasted Apple & Walnut Dressing **£6.50**

Sesame Seeded Goujons of Salmon, Crispy King Prawns, Thai Spiced Greens,  
Lemon & Ginger Dressing **£7.50**

**Mains**

Barnsley Lamb Chop, Apricot & Mint Croquette, Carrot Puree, Chili Buttered Kale,  
Cumberland Sauce **£15.50**

Honey-glazed Fillet of Pork, Caramelised Apple, Roasted Salsify, Parsnip Puree,  
Crispy Smoked Bacon, Sage Jus **£13.50**

Homemade Pie of the Day, Triple Cooked Chips, Dressed Watercress, Rich Berry Gravy **£12.00**

Pan-seared Seabass, Soft Poached Egg, Butter Glazed Spring Green's, Creamed Potato,  
Lemon Butter Sauce **£14.00**

Homemade Roasted Gnocchi, Arrabbiata Sauce, Sundried Tomato, Spinach, Pine nuts,  
Wilted Rocket **£11.00 (V)**

Warm Lentil and Roasted Purple Potato Salad, Kale, Selection of Fresh Seasonal Vegetable's,  
Mustard & Sherry dressing **£ 10.50 (Vegan)**

The Crown Inn's ground Steak Burger, Smoked Applewood Cheddar, Iceberg, Pickles, Onions,  
Lawlor's Freshly Baked Bun, French Fries **£13.00**

Fish & Chips – Fresh Fish of the Day in Homemade Beer-Batter, Hand-cut Chips,  
Minted Mushy Peas, Tartar Sauce **£13.50**

8oz Bowland Forest Rib Eye Steak, Sauté Mushrooms, Confit Tomato, Red Onion Chutney,  
Triple Cooked Chips, Peppercorn Sauce **£19.50**



**THE CROWN INN**  
PISHILL

**Menu – March 2018**

**Sides**

Fresh Homemade Bread & Unsalted Butter **£2.50**

Honey-roasted Seasonal vegetables **£3.00**

French Fries **£3.00**

Hand-cut-Chips **£3.50**

**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, Goats cheese & Basil Pesto **£6.50**

Ham & Cheese Toasted Sandwich **£6.50**

Open Steak Sandwich, Fried Egg, Onion Chutney **£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**

Classic English Burnt Crème, Orange & Pistachio Biscotti **£6.00**

Apple & Rhubarb Puff Pastry Pie & Calvados Custard **£6.00**

The Crown Inn's Sticky Toffee Pudding, Madagascan Vanilla Ice Cream **£6.00**

Avocado Chocolate Mousse, Fresh Berries **£6.50 (Vegan)**

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.