



THE CROWN INN
PISHILL

Menu - October 2017

Starters

Soup of the Day, Homemade Bread & Unsalted Butter **£5**

Tart of caramelised Red Onion with Goats Cheese, poached Pear, Honey-glazed Fig
& toasted Pecans **£6**

Deville Chicken Livers, crispy Smoked Bacon, poached Egg, Devilled Sauce, Mixed Leaves
£6.50

Steamed Cornish Mussels, fresh Parsley, White Wine Crème Sauce, Homemade Bread **£6.50**

Carpaccio of Scottish Smoked Salmon, candied Beets with Orange, Soft Egg, Dressed Peashoots
£7

Mains

Oxfordshire Rich Venison Pie with Triple-cooked Chips, Watercress & Parmesan Salad **£14**

Lightly spiced Fillet of line-caught Seabass, braised Fragrant Rice, Chilli Samphire,
Saffron Cream **£13.50**

Rump of English Lamb, Homemade Apricot & Pistachio Sausage Roll, Autumn Greens,
Glazed Carrots, Rich Red Wine Lamb Jus **£14.50**

Butternut Squash & Goats Cheese Risotto, Parmesan Crisps, Rocquette Salad **£10.50**

The Crown Inn's Ground Steak Burger, Smoked Applewood Cheddar, Iceberg, Pickles, Onions,
Sesame Bun, French Fries **£12.50**

Fish & Chips – Fresh fish of the day in Homemade Beer-Batter, Hand-cut Chips, Mushy Peas,
Tartar Sauce **£13**

28-day aged 8oz 'Bowland Forest' Sirloin Steak with Hand-cut Chips, Mushroom & Confit
Tomato, Watercress, Peppercorn Sauce **£19**

Sides

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

Sautéed Chilli & Garlic Garden 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

The Crown Inn's Fish Finger Butty, Tartare Sauce £7

Roasted Pepper & Tomato with Basil Pesto, Goats Cheese £6.50

Toasted BLT £6.50

Honey Roast Ham Salad £6

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

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

'Single Cheese' £8

'All three cheeses!' £11.50

Desserts

Warm Chocolate & Cherry Brownie Sundae, Chocolate Crumb, Madagascan Vanilla Ice Cream,
Honeycomb Crunch £6

Bramley Apple & Summer Fruit Crumble with Crème Analgise £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.

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www.thecrowninnpishill.co.uk