



THE CROWN INN
PISHILL

Menu - September 2017

Starters

- Soup of the Day, Homemade Bread & Unsalted Butter **£5**
- Devilled Chicken Livers, Homemade Bruschetta, Poached Egg, Devilled Sauce **£7**
- Crispy Pigs Head Croquette, Celeriac Remoulade, Apple Gel, Watercress & Red Wine Jus **£6.50**
- Quinoa Salad, Fresh Peas, Broad Beans, Spring Onions, Mint, Cherry Tomatoes,
Tahini & Lemon Dressing **£6.50**
- The Crown Inn's House Mixed Leaf Salad with Confit Cherry Tomatoes, Peppers, Cucumber,
Red Onion, Croutons, Lemon & Basil Dressing **Small £5.50 / Large £9**
Add Mozzarella or Smoked Bacon for **£2 extra**

Mains

- “All things Duck”: Honey-glazed Gressingham Breast, Confit Duck Hash, Crispy Duck
Scratching's, Cherry Tea Jus, Creamed Spinach **£16.50**
- Pan Roasted ‘Arctic Char’ Salmon, Saffron Fondants, Squash Purée, Sauce Vierge **£13.00**
- Slow-braised local Oxford Venison Osso Bucco, Milanese Risotto, Gremolata **£14.50**
- Homemade baked Heritage Tomato Galette, Goats Cheese, Tapenade & Pumpkin Seeds, Basil
Dressing **£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 Rib Eye Steak with Hand-cut Chips, Mushroom & confit Tomato, Watercress,
Peppercorn Sauce **£19.50**
- The Crown Inn Crispy Quinoa Burger, Sweet potato Fries, Beer caramelized Onions, Fried Egg,
Fresh Leaf Salad **£11.50**

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

Toasted BLT £6.50

Smoked Salmon, Cucumber & Crème Fraiche £7

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

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

Grilled Home-grown Garden Vegetable Wrap, Tomato Salsa & Guacamole £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

Bramley Apple & Summer Fruit Crumble with Crème Anglaise £6

Individual Raspberry & Sherry Trifle, Lemon Syllabub £5

Iced Lemon Meringue Parfait, Strawberry Compote £5

'The Wait and See...' £7.50

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.