



**THE CROWN INN**  
PISHILL

**Menu – May/June 2018**

**To Start**

Fresh Soup of the Day, Lawlors Homemade Bread & Unsalted Butter **£5 (V)**

Mixed Marinated Olives & Lawlor's Homemade Bread **£4.5**

**Salads & Platters**

Locally grown Asparagus, 'Oxford Blue' (Cheese) & warm Merlot Poached Pear Salad,  
Roasted Apple & Wholegrain Mustard Dressing **£6.5 / £12**

Spiced Chicken Ceaser Salad, Cos Lettuce, Crispy Bacon, Croutons, Caesar Dressing &  
Parmesan Shavings **£6.5 / £12**

Salad of Slow Roasted & Marinated Mixed Peppers, Fresh Herbs, Butter Beans,  
Sundried Tomato & Basil Dressing **£6 / £11 (Vegan)**

The Crown Inn's Organic Vegan Platter:

Char-grilled Marinated Roasted Vegetables from the Garden, Rosemary Hummus, Marinated  
Olives & Sundried Tomatoes, Red Onion Jam, Sour Dough Bread **£10.5**

**Mains**

Trio of Local Sausages, Garlic Creamed Potato, Buttered Kale, Caramelized Red Onion Jus  
**£13.5**

Baked Chunky Cod Portions, Roasted Chorizo, Jersey Royal Potatoes, Grilled Asparagus,  
Roasted Tomato Sauce **£14.5**

The Crown Inn's ground Steak Burger, Smoked Applewood Cheddar, Iceberg, Pickles, Onions,  
Lawlor's Freshly Baked Bun, French Fries **£13**

Fish & Chips – Fresh Fish of the Day in Homemade Beer-Batter, Hand-cut Chips,  
Minted Mushy Peas, Tartar Sauce **£13.5**

8oz Bowland Forest Sirloin Steak, Sauté Mushrooms, Confit Tomato, Red Onion Chutney,  
Triple Cooked Chips, Peppercorn Sauce **£19.5**



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**Side Dishes**

Fresh Homemade Bread & Unsalted Butter £2.5

Honey-roasted Seasonal Vegetables £3

French Fries £3

Hand-cut Chips £3.5

Mixed Side Salad £3

**Sandwiches (Lunchtime only)**

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

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

Roasted Mixed Peppers & Sundried Tomato, Goat's Cheese, Basil Pesto £6

Ham & Cheese Toasted Sandwich £6.5

Open Steak Sandwich, Fried Egg, Onion Chutney £8

**Ploughman's (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

All three Cheeses £11.5

**Desserts**

Vanilla Baked Cream, Meringue, Summer Fruit Compote £6

The Crown Inn Lemon Posset, Home-grown Rhubarb Compote from the Garden £6

The Crown Inn's Mini Cheese Plate, Red Onion Jam, Soft Egg, Biscuits, Grapes £8

Selection of Beechdean Ice-Cream or Sorbet £1.9 per scoop  
(Madagascan Vanilla / Belgian Chocolate / Strawberries & Clotted Cream / Orange Sorbet / Lemon Sorbet)

For any food allergies or intolerances, please speak to a member of staff.