



**THE CROWN INN**  
**PISHILL**

**Menu – July 2017**

**Starters**

Soup of the day with Artisan Bread & Unsalted Butter **£5**

Smoked Mackerel & House Cured Mackerel Paté, Gazpacho Dressing, Pickled Cucumber,  
Sourdough Crostinis **£7**

Carpaccio of Bresaola with Rocket, Parmesan, Pine nuts, Garlic & Olive Oil Vinaigrette **£8**

Summer Vegetable Terrine with Sweet & Sour Heritage Tomato Relish, Salad of Fresh Peas,  
Broad beans & Garden Herbs **£6**

The Crown Inn's House Salad with Summer Vegetables, Garden Leaves, Mixed Nuts  
& Lemon Dressing **Small £5.50 / Large £9**. Add one of the following for **£3.50 extra**:  
House-cured 'Chalk Stream' Trout / Grilled Chicken Breast / Barbecue English Lamb /  
Grilled Halloumi.

**Mains**

Barbecue marinated Rump of English Lamb with Parmentier Potatoes, Salt grilled Onion,  
Creamed Runner Beans and Herb Jus **£16.50**

Rabbit Fricassee in a light Cream & Herb Sauce with Summer Vegetables & Jersey Royals **£14**

Free-Range Chicken Breast with Pancetta & Chestnut Mushroom Stuffing, Boulangere Potatoes,  
Sautéed Greens and Red Wine Sauce **£13**

Pan-Roasted whole Cornish Plaice with Poached Fennel & Summer Potatoes, Green Beans and  
Creamy Dill Sauce **£13.50**

Vegetarian Moussaka with a Feta, Melon & Red Onion Salad, Oregano & Dill Tzatziki **£11**

The Crown Inn's Ground Steak Burger with Smoked Applewood Cheddar, Sweet Tomato &  
Chilli Relish, Iceberg, Pickles, Onions, Sesame Bun, French Fries **£12.50**

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

8oz 28 day aged Sirloin Steak, Hand-cut Chips, Charred Med Veg,  
Peppercorn Sauce **£19.50**

**Sides**

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

Sautéed Seasonal Greens **£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
- Smoked Chicken Breast, Chimichurri & Roasted Peppers £6.50
- House-cured 'Chalk Stream' Trout & Salad £7.50
- Grilled Halloumi Cheese & Courgette, Tzatziki £6

**Ploughman's (Lunchtime only)**

- House Chutney, Pickles, Mixed Salad, Butter, Warm Bread, Apple, Soft Boiled Egg,  
Mini Soup Cup
- Cornish Yarg £8
- Oxford Blue £8
- Somerset Brie £8
- (A selection of each £11.50)

**Desserts**

- Summer Berry Pavlova of Home-Made Meringue £6
- Strawberry & Pistachio Parfait with Strawberry Jelly and White Chocolate Flakes £6
- Mini Mint Chocolate Cake with Chantilly Cream £6
- Selection of Beechdean Ice-Cream or Sorbet £1.90 per scoop  
(Madagascan Vanilla, Belgian Chocolate, Strawberries & Clotted Cream,  
Orange, Tropical Mango)
- Selection of British Cheese with House Chutney, Brayburn Apple, Butter & Variety of Biscuits  
£9.50

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