



THE CROWN INN
PISHILL

Menu – May 2018

To Start

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

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

Warm Smoked Bacon & Parsley Potato Hash, Poached Hens Egg, Hollandaise Sauce, Watercress & Herb Dressing **£6.5**

Salads & Platters

Locally Grown Asparagus, Oxfordshire 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 **£12**

Mains

Parsley, Anchovy & Lemon Crusted Rump of Lamb, Garlic Creamed Potato, Chilli Samphire, Roasted Shallots, Pea & Mint Puree **£15.5**

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

The Crown Inn's Vegan Burger: Butterbean & Chili with Mint & Lime, Red Onion Marmalade, Roasted Tomato Chutney, Sauté Jersey Royals, Mixed Leaf Salad **£12**

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, Goats cheese & Basil Pesto **£6**

Ham & Cheese Toasted Sandwich **£6.5**

Open Steak Sandwich, Fried Egg, Onion Chutney **£7.5**

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**

Caramelised Banana & Toffee Crumble, Toffee Ice Cream & Toffee Sauce **£6**

The Crown Inn Mini Cheese Plate, Red Onion Jam, Soft Egg, Biscuits & Grapes **£7**

Selection of Beechdean Ice-Cream or Sorbet **£1.90 per scoop**

(Madagascan Vanilla / Belgian Chocolate / Strawberries & Clotted Cream / Orange / Tropical Mango)

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

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www.thecrowninnpishill.co.uk