



THE CROWN INN
PISHILL

Sunday 5th November - Menu

Starters

- Soup of the day with Homemade Bread & Unsalted Butter **£5.00**
Local Game Terrine, Spiced Apple & Plum Chutney, Toasted Crostini **£7.00**
Heritage Tomato & Goats Cheese Tart, Pea-Shoots & Watercress, Olive Dressing **£6.00**
Steamed Cornish Mussels, fresh Parsley, White Wine Crème Sauce, Homemade Bread **£6.50**
Crayfish Cocktail, Dressed Leaves, Melba Toast, Confit Lemon **£7.00**

Mains

- *Roast Sirloin of Bowland Forest Beef, Yorkshire Pudding & Horseradish Cream **£15.50**
*Roast Belly of Gloucestershire Old Spot Pork with Crackling & Apple Sauce **£14.00**
*Roast Chicken Supreme **£13.00**
***All the above Dishes are served with Rosemary & Garlic Roast Potatoes, Roasted Root Veg, Glazed Carrots, Sautéed Green Beans, Red Wine Gravy**
Fish & Chips - Fresh Fish of the Day in Homemade Beer-Batter, Hand-cut Chips, Mushy Peas, Tartar Sauce **£13.50**
Homemade Oxfordshire Venison Pie, Hand cut chips, Parmesan Salad **£14.00**
Slow-braised Brisket of New Forest Beef, Creamed Potato, Roasted Seasonal Veg **£15.50**
Roasted Butternut Squash & Pumpkin Risotto, Goats Cheese & Vegetable Crisps **£10.50**

Sides

- Homemade Bread & Unsalted Butter **£2.50**
Sautéed Roasted Vegetables **£3.00**
Hand Cut Chips **£3.50**

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Desserts

- White Chocolate & Raspberry Bread & Butter Pudding with Custard **£6.00**
Autumn Fruit Crumble with Crème Anglaise **£6.00**
Classic Sticky Toffee Pudding, Toffee Sauce, Madagascan Vanilla Ice Cream **£6.00**
Mini Cheese Plate, Homemade Chutney, Biscuits **£6.50**
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.