



**THE CROWN INN**  
PISHILL

**Sunday 28th January - Menu**

**Starters**

- Homemade Soup of the Day, Lawlor's Homemade Bread & Unsalted Butter **£5.00**  
Panko Breaded Brie, Cranberry Sauce, Mixed Leaves, The Crown Inn House dressing **£6.50**  
Crayfish Cocktail, Winter Leaves, Confit Lemon, Melba Toast **£7.00**  
Pan-seared Chicken Livers, Poached Egg, Crispy Bacon, Mustard Dressing **£6.50**

**Mains**

- \*Roast Sirloin of Bowland 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**  
Pan Seared Fillet of line Caught Seabass, Herby Mash Potato, Free Range Poached Egg, Lemon Butter Sauce **£15.50**  
Poached Guinea Fowl, Pancetta, Creamed Leeks & Potato, Wholegrain Sauce **£13.50**  
Roasted Seasonal Vegetable Gratin, Honey Roast Cabbage, Warm Vitilotte Potatoes, Heritage Tomato, Jerusalem artichoke, Mint & Chilli **£11.00**  
Fish & Chips – Fresh Fish of the Day in Homemade Beer-Batter, Hand-cut Chips, Garden Minted Mushy Peas, Tartar Sauce **£13.50**

**Sides**

- Homemade Bread & Unsalted Butter **£2.50**  
Sautéed Roasted Vegetables **£3.00**  
French Fries **£3.50**



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**Desserts**

Orange & Apricot Bread & Butter Pudding with Custard **£6.00**

Winter Fruit Crumble with Crème Anglaise **£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.