

The Three Crowns

Public House and Dining

ALA CARTE

Two Courses £19.95 / Three Courses £24.95

STARTERS

<i>Vodka Cured Salmon, Apple, Baby Beets, Wasabi, Horseradish Foam (gf)</i>	£6.50
<i>Ham Hock and Foie Gras Terrine, Quail Egg, Mustard Aioli, Pickles, Apple, Baby Herbs (gf)</i>	£6.50
<i>Goats Cheese, Balsamic Grit, Walnuts, Salt Baked Beetroot, Shallots, Onion Ash (gf)</i>	£6.50
<i>Brinkworth Rabbit Cannelloni, Chorizo, Black Pudding, Garden Peas, Blackberry Jus</i>	£6.50

MAINS

<i>Pork Tenderloin, Scallops, Carrot Puree, Black Pudding, Crispy Hock, Mustard, Thyme Jus (gfo,df)</i>	£15.95
<i>Mushroom Ravioli, Crispy Egg, Stilton, Mushroom Dust, Black Truffle Oil</i>	£14.95
<i>Rump of Lamb, Sprouting Broccoli, Baby Leak, Truffle Pea Puree, Mint Oil, Braising Jus (gf,df)</i>	£15.95
<i>Seared Fillet of Hake, Crab Cake, Baby Fennel, Bok Choi, Wasabi, Soy, Capers, Raisins (gfo)</i>	£15.95

DESSERTS

<i>“Autumn Mess” Meringue, Vanilla Cream, Preparation of Brinkworth Blackberries</i>	£6.50
<i>Poached Apple, Walnuts, Cinnamon and Anise Foam, Apple Compote, Apple Ice Cream</i>	£6.50
<i>Chocolate Mousse, Textures of Orange (gfo)</i>	£6.50
<i>Brinkworth Dairy Cheese Board (gfo)</i>	£7.95

Crack Pepper and Garlic-Soft, fresh pasteurized cheese, ripened for just two days,

Wiltshire Loaf-This cheese is a mild and creamy cheese with a mild camomile and daisy flavour. The cheese itself is named after the traditional Wiltshire cheese that William Collingborn, founder of the Brinkworth pedigree Friesian herd would have made.

Brinkworth Blue- A medium, creamy blue cheese with hay, hummus and chestnut honey flavours.