

The Three Crowns

Public House, Dining and Shop

GRAZING

Fisherman's Board	£12.95
<i>Smoked Salmon, Crab, Crayfish, Olives, Sun Dried Tomatoes, Tartar Sauce, Ciabatta</i>	
Baked Camembert and Walnut Loaf	£12.95
<i>Apple and Cider Chutney, Rosemary, Garlic Oil, Olives</i>	
Cured Meat Board	£12.95
<i>Chorizo, Salami, Prosciutto, Bresaola, Olives, Sun Dried Tomatoes, Chutney, Crusty Ciabatta</i>	

SMALL PLATES

Marinated Olives	£3.95
<i>Bread and Oils</i>	
Ever Changing Soup	£5.95
<i>Fresh Bread and Butter</i>	
Scotch Egg	£6.95
<i>Piccalilli, Mustard Aioli</i>	
Seared Scallops	£8.95
<i>Pea Puree, Pancetta, Black Pudding, Salsa Verdi</i>	
Goats Cheese	£6.95
<i>Textures of Beetroot, Onion Ash, Balsamic, Candied Walnuts</i>	
Seared Pheasant Breast	£6.95
<i>Confit Potato, Figs, Artichoke Puree, Artichoke Crisp, Jus Gras</i>	
Cornish Crab	£6.95
<i>Smoked Salmon, Guacamole, Crayfish, Pickled Fennel, Apple</i>	
Carpaccio of Beef	£6.95
<i>Pickled Vegetables, Cornichons, Quail Egg, Mustard</i>	

*For all information on allergens please ask to see the manager on duty.
As all of our food is prepared fresh on the premises there may be a delay at busy period*

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FAVORITES

Beef Burger £12.95
Bacon, Smoked Applewood, Triple Cooked Chips, Relish and Pickle

Ale Battered Cornish Haddock £12.95
Triple Cooked Chips, Tartar Sauce, Garden Peas

Pie of The Day £13.50
Triple Cooked Chips, Daily Vegetables and Red Wine Gravy

Butternut Squash Risotto £12.50
Blue Cheese Croquettes, Squash Crisps, Rocket

Gammon Steak £13.95
Sherston Egg, Triple Cooked Chips, Piccalilli

MAINS

Poached and Roasted Chicken £16.95
Heritage Carrots, Chard Tenderstem, Air Dried Ham, Chicken Cream

Wild Mushroom Ravioli £15.50
Mushroom Broth, Deep Fried Sherston Egg, Parmesan, Truffle Oil

Pan Fried Duck Breast £17.50
Black Pudding, Game Pie, Carrot and Anise Puree, Leek, Romanesco, Radish, Pearl Barley Jus

Fillet of Line Caught Cod £17.95
Saffron Potato, Shellfish and Samphire Broth

Seared Beef Medallions £19.95
Fondant, Cauliflower Puree, Shallots, Tenderstem, Shimeji, Truffle Oil, Madeira Jus

SIDES £3.50

*Triple Cooked Chips/Skinny Fries/Tomato, Red Onion, Stilton Salad/Macaroni, Cheese, Truffle Oil/
Creamed Spinach/ Buttered New Potatoes/ Daily Vegetables/Garlic Mushrooms/ Garden Peas and Bacon*

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DESSERTS

Sticky Date Pudding £5.95
Rum and Raisin Ice Cream, Toffee Sauce

Brinkworth Dairy Ice Cream £1.95
Per Scoop

Eton Mess £5.95
Poached Berries, Meringue, Berry Ice Cream, Vanilla Cream

Three Crowns Snickers £6.50
Chocolate Mousse, Salt Caramel, Peanut Praline

Preparation of Apple and Granola £6.50
Crumble, Compote, Ice Cream, Foam

Brinkworth Dairy Cheese £8.50
Served with Grapes, Celery, Apple, Crackers and Chutney

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

Wiltshire Loaf- This is a mild and creamy cheese with a mild. camomile and daisy flavour.

Garlic and Black Pepper A soft, small, fine and elegant cheese. It is ripened for just two to three days. Salt is applied to the surface of the cheese directly. We think it looks very attractive with Garlic and Pepper on the outside. With black pepper, garlic, dill seed, coriander seed, red bell pepper and paprika.

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