

The Three Crowns

Public House, Dining and Shop

Starters

Sausage Roll, Apple Chutney	£3.95
Marinated Olives, Bread and Oils	£3.95
Baked Camembert, Ciabatta, Apple and Cider Chutney, Rosemary, Garlic Oil, Olives	£8.95
Soup of the Day, Fresh Bread and Butter	£5.95
Scotch Egg, Piccalilli, Mustard Aioli	£6.95
Goats Cheese, Textures of Beetroot, Onion Ash, Balsamic, Candied Walnuts	£6.95
Steak Tartar, Egg Yolk, Cornichons, Chilli, Chives, Shallots, Mustard Aioli, Toast	£9.95
Bubble and Squeak, Hollandaise Sauce, Crispy Egg, Rocket Oil	£6.50

Mains

Beef Burger, Bacon, Smoked Applewood, Triple Cooked Chips, Relish and Pickle	£12.95
Ale Battered Cornish Haddock, Triple Cooked Chips, Tartar Sauce, Garden Peas	£12.95
Proper Pie of The Day, Triple Cooked Chips, Daily Vegetables and Red Wine Gravy	£14.50
Chicken, Lyonnaise Potatoes, Carrot Puree, Wild Mushrooms, Spinach, Poultry Jus	£14.50
Wild Mushroom, Spinach and Garlic Pappardelle, Crispy Egg, Rocket Oil, Parmesan	£13.95
Pan Fried Haddock, Curried Risotto, Poached Egg, Coriander	£14.95
Beef Medallions, Fondant, Shimeji, Pancetta, Spouting Broccoli, Truffle Oil, Madeira Jus	£19.95
Pork and Herb Sausages, Creamed Mash Potato, Pancetta, Red Onion Gravy	£12.95

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/Onion Rings

Desserts

Sticky Toffee Pudding, Vanilla Chantilly Cream, Toffee Sauce	£5.95
Brinkworth Dairy Cheese, Served with Grapes, Celery, Apple, Crackers and Chutney	£8.50
Chocolate Brownie, Chocolate Ice Cream, Chocolate Ganache, Oreo Crumbs	£5.95
Eton Mess, Meringue, Vanilla Cream, Poached Berries, Berry Coulis	£5.95
Ice Cream/ Sorbet Per Scoop	£1.95

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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Ala Carte

Two Courses £19.95 / Three Courses £24.95

Starters

Salad of Salt Dried Beef Radish, Pickled Vegetables, Quail Egg, Mustard Aioli	£6.95
Goats Cheese Textures of Beetroot, Onion Ash, Balsamic, Candied Walnuts	£6.95
Smoked Salmon Crab Cakes, Wasabi Mayo, Shaved Fennel, Radish, Capers, Truffle Pearls	£6.95
Seared Scallops Garden Pea Puree, Pancetta, Black Pudding, Salsa Verde	£7.50

Mains

Mushroom Ravioli Shimeji Mushrooms, Mushroom Consommé, Crispy Egg, Truffle Oil, Artichoke	£14.95
Fillet of Chalk Stream Trout Shallots, Samphire, Spinach, Brown Shrimp, Garlic and Saffron Broth, Salsa Verde	£15.95
Seared Duck Breast Romanesco, Black Pudding, Leek, Pea Puree, Confit Duck Pie, Braising Jus	£15.95
Poached and Roasted Chicken Confit Leg Croquette, Pancetta, Roasted Carrots, Chard Tenderstem, Chicken Cream	£15.95

Desserts

Apple Crumble Granola, Apple Ice Cream, Apple Foam, Pistachio, Brandy Anglaise, Freeze Dried Apple	£6.50
Three Crowns Snickers Chocolate Mousse, Salt Caramel Ice Cream, Iced Peanut Parfait, Peanut Praline	£6.50
“Strawberries and Cream” Basil Syrup, Meringue, Chantilly Cream, Preparation of Strawberries	£6.50
Brinkworth Dairy Cheese Served with Grapes, Celery, Apple, Crackers and Chutney	£8.50