

The Three Crowns

Public House and Dining

Light Options

Olives

Garlic Marinated, Warm Bread, Infused Oils £2.95

Scotch Egg

Piccalilli and Mustard £6.95

Baked Camembert

Ciabatta, Marinated Olives, Apple Chutney, Infused Oils £8.95

Steak Tartar

60g Steak, Pickled Vegetables, Cornichons, Mustard Aioli, Egg Yolk £8.95

Seared Scallops

Chorizo Salsa, Curried Squash Puree, Asparagus, Apple £8.95

Mains

8oz Beef Burger

Bacon, Mature Cheddar, Triple Cooked Chips, Pickle and Relish £13.50

Haddock

Ale Battered, Triple Cooked Chips, Tartar, Garden Peas £13.50

Pappardelle Pasta

Shimeji Mushrooms, Spinach, Garlic, Cream, Crispy Hens Egg, Truffle Oil £13.50

Proper Pie of The Day

Triple Cooked Chips, Daily Vegetables and Red Wine Jus £13.50

Duck Breast

Pan Seared, Black Pudding, Duck Pie, Chard Leek, Carrot Puree, Radish, Natural Jus £16.95

10 oz Sirloin

Any two sides and Choice of Béarnaise, Peppercorn or Red Wine Jus £19.95

10 oz Rump

Any two sides and Choice of Béarnaise, Peppercorn or Red Wine Jus £17.95

6oz Fillet

Any two sides and Choice of Béarnaise, Peppercorn or Red Wine Jus £23.95

Salads

Steak

Black Pudding and Blue Cheese £11.95

New Season Asparagus

Pan Fried Halloumi, Balsamic and Walnuts £11.95

Chicken

Bacon, Croutons, Honey and Mustard Dressing £11.95

Ciabatta Rolls and Fries £7.95

Available Afternoons 12-2:30pm

Chicken, Bacon, Cos, Tomato and Mayonnaise

Ham Hock, Piccalilli and Salad

Cheddar, Caramelised Tomato Chutney, Mayo and Salad

Smoked Salmon, Pickled Fennel, Wasabi Mayo, Cos

Fish Finger, Cos and Tartar Sauce

Sides £3.50

Triple Cooked Chips (add cheese £1) Fries (add cheese £1) Tomato, Red Onion, Stilton Salad/Macaroni, Cheese, Truffle Oil/Creamed Spinach/New Potatoes/Daily Vegetables/Garlic Mushrooms/Garden Peas and Bacon

All our food is cooked to order, there may be a wait during busy periods.
Please inform us of any allergies. A 10% discretionary service charge will be added to tables of 8 or more.

The Three Crowns

Public House and Dining

Ala Carte Menu

Two Course £14.95 / Three Course £19.95

To Start

Goats Cheese

Candied Walnuts, Salt Baked Beetroot, Beetroot Powder, Onion Ash, Reduced Balsamic £5.95

Ham Hock

Pea Puree, Soft Boiled Egg, Pickled Onion, Mustard Aioli £5.95

Smoked Salmon

Apple Foam, Radish, Wasabi Mayonnaise, Truffle Pearls, Shaved Fennel £6.50

Bubble and Squeak

Crispy Hens Egg, Shimeji Mushrooms, Hollandaise £5.95

To Follow

Bone In Sirloin of Pork

Sauté Potatoes, Red Onion, Butternut Squash, Black Pudding, Tenderstem Broccoli, Red Wine Jus £12.95

Chicken Breast

Creamed Potato, Purple Carrot, Pancetta, Sprouting Broccoli, Pancetta, Beetroot, Thyme Jus £12.95

Fish of The Day

Please Ask Your Server For Todays Catch £MP

Roasted Pepper Polenta

Carrot Puree, Radish, Leek, Asparagus, Shimeji Mushrooms, Apple Foam and Truffle Oil £12.95

Sides £3.50

Triple Cooked Chips (add cheese £1) Fries (add cheese £1) Tomato, Red Onion, Stilton Salad/Macaroni, Cheese, Truffle Oil/Creamed Spinach/New Potatoes/Daily Vegetables/Garlic Mushrooms/Garden Peas and Bacon

To Finish

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce £6.25

Apple Crumble

Apple Ice Cream, Apple Foam, Pistachio, Brandy Anglaise, Freeze Dried Apple £6.25

Three Crowns Snickers

Chocolate Mousse, Salt Caramel Ice Cream, Iced Peanut Parfait, Peanut Praline £6.50

Strawberries and Cream

Basil, Meringue, Chantilly Cream, Preparation of Strawberries £6.25

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The Three Crowns

Public House, Dining and Shop

To Finish Your Meal

Chocolate Brownie

Honeycomb Ice Cream, Chocolate Ganache, Caramel Popcorn, Oreo Crumbs £6.25

Brinkworth Dairy Cheese

Celery, Crackers, Chutney, Frozen Grapes, Apple £8.95

Ice Cream

Please Ask Your Server for Choices £1.50 per scoop

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce £6.25

Apple Crumble

Apple Ice Cream, Apple Foam, Pistachio, Brandy Anglaise, Freeze Dried Apple £6.25

Three Crowns Snickers

Chocolate Mousse, Salt Caramel Ice Cream, Iced Peanut Parfait, Peanut Praline £6.50

Strawberries and Cream

Basil, Meringue, Chantilly Cream, Preparation of Strawberries £6.25

Tea and Coffee

Cafetiere of Freshly Ground Coffee £2.50
(Decaffeinated also Available)

Pot of English Breakfast Tea £2.50

Pot of Fruit or Herbal Tea £2.50

(Please ask your server to see our selection)

Hot Chocolate £2.50

Liquor Floater Coffee £6.25

Spirits

Just a Small list of the many items available from the Bar

All 25ml measures unless stated

Baileys (50ml) £3.55

Courvoisier VS £3.50

Famous Grouse £3.25

Glenlivet Single Malt £5.00

Grants 12 Year Old Scotch Whisky £3.25

Jack Daniels £3.30

Jameson £3.25

Johnnie Walker Red Label £5.00

Oban £5.00

Tia Maria £3.55

Have a look at our Wine List for Ports & Dessert Wines.

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