

The Three Crowns

Public House, Dining and Shop

SNACKS

Selection of Bread <i>Infused Oils</i>	£3
Sicilian Olives	£3
Our Scotch Egg <i>Pork Meat, Soft Boiled Brinkworth Egg, Piccalilli and Mustard</i>	£6
Baked Camembert <i>Ciabatta, Marinated Olives, Apple Chutney, Infused Oils</i>	£10
Lobster and Crab Arancini <i>Lobster Bisque</i>	£7
Crispy Cured Pork Cheek <i>Pickled Carrots, Mustard Aioli</i>	£6

MAINS

Lobster Thermidor <i>French Fries, Salad and Béarnaise Sauce</i>	½ £16/ Whole	£28
Butter Roasted Chicken Breast <i>Saffron Potato, Shimeji, Confit Carrot, Panchetta, Chicken Jus</i>		£16
Steamed Mussels <i>Garlic, Shallots, Cream, White Wine, French Fries, Bread</i>		£14
Beef Burger <i>Bacon, Mature Cheddar, Triple Cooked Chips, Gherkin and Relish</i>		£13
Ale Battered Cornish Haddock <i>Triple Cooked Chips, Tartar, Garden Peas</i>		£13
Proper Pie of The Day <i>Triple Cooked Chips, Daily Vegetables and Red Wine Jus</i>		£15
Shimeji Mushroom <i>Shallots, Spinach and Cream Pappardelle, Crisp Brinkworth Egg, Wiltshire Loaf</i>		£15

STEAKS

*Dry aged on the bone for 7 days, then matured for a further 21 days to ensure a succulent and tender cut.
Steaks are served with any two sides and Choice of Béarnaise, Peppercorn or Red Wine Jus*

10oz Ribeye	£24
10oz Sirloin	£22
16oz Rump	£25
6oz Fillet	£25
16oz T-Bone	£30

SIDES

Triple Cooked Chips £3.5 / Add Cheese £1	Mushrooms/Garlic/Parsley £3
French Fries £3 / Add Cheese £1	Swede/Wiltshire Loaf/Crispy Sage £3
New Potatoes/Garlic Butter £3.5	Peas/Bacon/Pecans £3.5
Creamed Mashed Potato £3.5	Tomtato/Onion/Brinkworth Blue £3.5
Creamed Spinach/Wiltshire Loaf £3.5	Rocket/Wiltshire Loaf/Balsamic/Pine Nuts £3
Macaroni/Cheddar/Truffle Oil £3.5	Daily Vegetables £3

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SET MENU

Two Courses £24.99/Three Courses £29.99

STARTERS

Brinkworth Blue Cheese

Candied Walnuts, Radish, Apple, Celery, Pickled Shimeji, Truffle Pearls, Pine Oil £7

Seared Scallop

Smoked Eel and Curried Risotto, Shallot Bhaji £9

Pigeon Breast

Artichoke, Quail Egg, Black Pudding, Shimeji, Zucchini, Natural Jus £8

Chicken and Foie Gras Terrine

Celeriac Remoulade, Pickles, Chicken Skin £8

MAINS

Seared Duck Breast

Carrot and Orange Puree, Confit Carrot, Baby Gem, Black Pudding, Red Wine Jus £18

Corn Arancini

Baby Zucchini, Squash, Radish, Leek,, Baby Gem, Red Onion, Bell Pepper Puree, Truffle Oil £17

Pork Medallions

Red Onion, Crisp Cheek, Mustard, Squash, Turnip, Pancetta, Pork Jus £18

Pan Seared Gilthead Bream

Shallots, Artichoke Puree, Crayfish Tails, Flageolet Beans, Shimeji Mushrooms, Baby Spinach, Salsa Verde £18

TO FINISH

Apple Crumble

Ice Cream, Apple Foam, Pistachio, Brandy Anglaise, Freeze Dried Apple £7

Brinkworth Dairy Cheese

Traditional Garnish £9

Three Crowns Snickers

Chocolate Mousse, Salt Caramel Ice Cream, Iced Peanut Parfait, Peanut Praline £8

Black Berry Panna Cotta

Granola, Poached Berries, Meringue £7

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.

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To Finish Your Meal

Chocolate Brownie

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

£6

Ice Cream

per scoop

£2

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

£6

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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