

The Three Crowns

Public House and Restaurant

Nibbles

Warm Bread

Infused Oils, Olives £4.50

Oven Baked Camembert

Homemade Bread, Oils, Olives, Chutney £13.95

Scotch Egg

Brinkworth Farm Egg, Mustard Aioli, Piccalilli £6.95

Starters

Seafood Cake

Lobster Bisque, Lumpfish Caviar £6.50

Black Truffle Risotto

Parmesan, Artichoke £6.75

Seared Scallops

Cauliflower Puree, Black Pudding, Chorizo Salsa £8.95

Seared Pigeon Breast

Porcini Mushroom Puree, Black Pudding, Quail Egg, Pan Jus £6.95

Carpaccio of Beef

Shimeji Mushrooms, Shallot Puree, Pickled Shallots, Pea Shoots £6.95

Steaks

Dry aged on the bone for 7 days, then matured for a further 21 days to ensure a succulent and tender cut.

All served with any two sides and Choice of Blue Cheese Sauce, Béarnaise, Peppercorn or Red Wine Jus

10oz Ribeye £23.95/ 10 oz Sirloin £19.95/ 8oz Fillet £24.95 / 12oz T-bone £24.95

From the Fishmonger

Ale Battered Cornish Haddock

Triple Cooked Chips, Crushed Garden Peas, Tartar Sauce £13.95

Fillet of Sea Trout

Pea and Spinach Puree, Tiger Prawns, Scallop, Mussels, Caviar £17.95

Seared Pollock

Puy Lentil and Bean Ragu, Chorizo Salsa, Lemon Puree £17.50

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From the Butcher

Seared Lamb Rump

Baby Spinach and Garden Pea Fricassee, Capers, Pea Puree, Mint, Lamb Jus £18.95

Beef Burger

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

Pan Roasted Duck Breast

Carrot Puree, Chicory, Beetroot Fondant, Black Pudding, Jus Gras £18.50

Chicken Ballotine

Confit Carrot, Streaky Bacon, Sprouting Broccoli, Shallot Puree, Chicken Sauce £17.95

Pie of the Day

Triple Cooked Chips, Daily Vegetables, Red Wine Jus £14.95

From the Garden

Pumpkin Seed and Mushroom Nut Roast

Pea Puree, Beetroot, Shallots, Confit Vegetables, Red Wine Reduction £16.95

Pan Fried Gnocchi

Brinkworth Blue Cheese, Butternut Squash, Toasted Pine Nuts, Rocket Oil, Rocket £16.95

Sides

Triple Cooked Chips (*add cheese £1*) £3.75

French Fries (*add cheese £1*) £3.75

Creamed Mashed Potato £3.75

Dauphinoise Potatoes £3.75

Creamed Spinach £3.50

Macaroni and Cheddar Finished with Truffle Oil £3.95

Button Mushrooms with Garlic and Parsley £3.50

Garden Peas and Bacon £3.50

Tomtato, Red Onion and Blue Cheese Salad £3.50

Daily Vegetables £3.50

Rocket, Parmesan, Toasted Pine Nuts, Balsamic £3.50

Please see our Specials board for Today's Specials.

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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Desserts

Dark Chocolate Fudge Brownie <i>Pistachio, Gold leaf, Oreo, Chocolate Ganache</i>	£6.95
Sticky Toffee Pudding <i>Vanilla Ice Cream, Toffee Sauce</i>	£6.50
Vanilla Panna Cotta <i>Honeycomb, Textures of Raspberry, Apple</i>	£6.50
Cheeseboard <i>Brinkworth Blue, Wookey Hole Cheddar, Cotswold Brie, Cerney Ash</i>	£8.95
Our Signature "Snickers" <i>Chocolate Mousse, Salt Caramel Ice Cream, Peanut Brittle, Peanut Parfait</i>	£7.50
Black Cherry and Almond Tart <i>Cherry Gel, Vanilla Ice Cream</i>	£6.50

Tea and Coffee

Cafetière of Freshly Ground Coffee (Decaffeinated also Available)	£2.50
Pot of English Breakfast Tea	£2.50
Pot of Fruit or Herbal Tea (Please ask your server to see our selection)	£2.50
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

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Please inform us of any allergies. A 10% discretionary service charge will be added to tables of 8 or more