

THE THREE CROWNS

Public House and Restaurant

SUNDAY MENU

STARTERS

Hendricks Cured Chalk Stream Trout

Caviar, Pickled Courgette, Apple, Wasabi £7

Salad of 60 Day Aged Beef

Rocket, Wiltshire Loaf Shavings, Lemon Oil £7

Ash Coated Goats Cheese

Poached Pear, Onion Ash, Toasted Walnuts, Pine Oil £7

Homemade Bread

Sicilian Olives, Infused Oils £5

ROASTS

Under 12's £9

28 Day Aged Sirloin of Beef

Served Pink or Well Done £16

Pork Loin

Apple Sauce and Skin Crumble £15

Turkey Breast

Cranberry Sauce £15

Gammon

Glazed with Honey and Mustard Grain £15

All Served with Beef Fat Potatoes, Seasoned Vegetable's, Cauliflower Cheese, Pork Stuffing and Yorkshire Pudding

Pumpkin Seed and Mushroom Nut Roast

Roasted Potatoes, Seasoned Vegetables, Yorkshire Pudding and a Truffle, Sage and Onion Stuffing £15

SIDES £4

Chipolatas (8) Roast Potatoes (8) Yorkshire (4) Seasoned Vegetables

PUDDINGS

Chocolate Brownie

Chocolate Ice Cream, Chocolate Ganache £7

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce £7

White Chocolate Tart

Garden Blackberries and Blackberry Ice Cream £7

Cheese Board

served with seasonal garnish £9

Please See our Specials Board in The Conservatory for our Sunday 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