



# THE CROWN INN

## U P T O N

### **Sunday lunch menu**

#### **To Start**

**British Charcuterie, pickle melon, capers and cornichons £9.50**

**Roasted scallop, Trealy farm boudin noir, caramelised apple and watercress £8.50**

**Violet artichoke and broad bean lasagne, girolles and crisp breadcrumbs £9.00**

**Roasted garlic and potato soup, puff ball mushroom, thyme; crisp breadcrumbs and chives £7.00**

#### **The Middle**

**Roasted dry aged pork loin, roast potatoes, star anise braised carrots apple compote and gravy £19.50**

**Wild mushroom risotto, herb cream and aged parmesan £16.50**

**Stone bass, herb fregola and braised gem lettuce, brown shrimp beurre blanc; chives £18.50**

**Roasted 40-day aged rib-eye, roast potatoes, garlic buttered cabbage and Yorkshire pudding; red wine gravy £23.50**

#### **Sides @ £4**

**Mixed leaf salad, sweet mustard dressing | Hand cut triple cooked chips | Charred courgettes, harissa and rosemary**

#### **Something to finish**

**Vanilla crème brulee £7**

**Chocolate cremeux, chocolate crumb £6.50**

**Coconut and white chocolate mousse, toasted pistachios and raspberries £6.50**

**Selection ice creams and sorbets; £2 per scoop**

**Selection of three cheeses, quince membrillo, onion seed lavash £12.50**