

A Few snacks

Our **hot wings**, dill sauce £6.50

Curried choux, Old Winchester cheese £6.00

Taramasalata, flat breads and seeded dukkah £5.50

Our pheasant **scotch egg**; brown sauce £6.50



THE CROWN INN
U P T O N

Tasty tipples

A chance to try one of our delicious bottle-only wines in a tasting measure of **125ml**

Red;

Nuits St Georges Vieilles Vignes, Burgundy 2017 125ml
£17.50

White;

Puligny Montrachet, Domaine Jean Pascal 2018 125ml £19.00

Our bread

Our organic three flour sour dough bread; skyr butter

To Start

Dave's Upton Parsonage Farm **charcuterie**; our pickles £13.50

Pressed ham hock **terrine**; pickled red cabbage, bitter leaves, fines herbs and toasted sourdough £9.00

Chicken liver pate; port jelly, toasted brioche £10.50

Twice baked Tunworth **souffle**; pineapple chutney, fine herbs, Tunworth cream £9.50

Our fresh egg **tagliatelle**; braised venison ragu, Rachel goats cheese £11.00

Mains

Dorset mascarpone **gnocchi**, heritage carrots and variations and chive Verdi £22.50

Highclere estate **pork fillet**; curry puree, sticky black rice, braised gem and pan juices £28.00

Roasted cod; chorizo and butterbean cassoulet, gremolata £26.50

Rib-eye; peppercorn sauce, triple cooked chips, braised shallot and watercress £33.00

Pan fried **halibut**; roasted cauliflower puree and it's variations, cauliflower bhaji and coconut velouté £32.00

Sides

Hand cut, triple cooked **chips** £5.50

Baby gem salad, sweet mustard dressing £4.50

Cauliflower cheese £4.50

Braised anise **carrots**; chives £4.00

Hand cut **fries** £4.00

Braised **savoy** and chorizo £5.00

Desserts

Chocolate cremeux, cocoa crumb and chocolate tuile £8.50

'Our Affogato', 'Pedro Ximenes' sherry and cookie-dough ice-cream £7.50

Baked vanilla cream, blood orange puree and jelly, feuilletine crumb £8.00

Pannacotta; rhubarb variations and lemon sable biscuit £8.50

A selection of **our ice creams** and **sorbets** at £3.00 per scoop; *Please ask our team for current flavours*

Cheeses; selection of **British** cheeses; quince membrillo, raisin and walnut bread, candied celery, walnuts, semi dried grapes and chutney £13.50

Our sweet treats;

White chocolate and miso **fudge**; apple **fruit pastel** and dark **chocolate, mint and honey truffle** £6.00