

### A Few snacks

Our seasonal **hummus**, nigella seed lavash £4.50

Our **Scotch egg** and brown sauce £6.00

**Tunworth Bites** with mum's pineapple chutney £4.50

Gordal **Olives** £3.50

**Hot wings** and dill dip £6.00



**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;*  
**Barolo Tenuta Neirano 2017**  
125ml £11.50

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*White;*  
**Jean-Baptiste Adam**  
**Gewurztraminer 2019**  
125ml £8.00

### **To Start**

Our fresh **egg tagliatelle**; crab and cockle, curry, crisp breadcrumbs and feta £9.50

Twice baked Tunworth **souffle**; smoked tomato relish, fines herbes £9.00

Chilled **pea, lemongrass and coconut soup**; pea falafel, spring onion £9.00

Smoked **beef salad**; pickles, watercress, crisp onions and spiced rapeseed emulsion £8.50

Chicken liver **pate**; port jelly and toasted brioche £9.00

**Smoked mackerel moussaline**; toasted soda bread and our pickles, garden rocket and furikake £8.50

### **Mains**

Old Winchester and mascarpone **gnocchi**; courgette puree, broad beans; garden runner beans £21.50

Our **cheeseburger**; lettuce, pickles, relish, tomato and chips £14.50

40-day dry aged **sirloin steak**; braised shallot, confit vine tomato, hand cut chips, watercress and bearnaise sauce £25.50

Confit **hake**; saffron creamed polenta; ramesco sauce, toasted almonds, and rocket oil £27.50

Roasted 'Sutton Hoo' **chicken breast**; charred sweetcorn and its puree, potato rosti, meat juices £32.00

**Cornish Brill**; fennel, garden runner beans, orange butter sauce and imperial oscietra caviar £35.00

**Red wine risotto**; roasted cauliflower, crispy onions, and herb chantilly £20.50

### **Sides**

**Hand cut chips** £4.00

**Gem and watercress salad**; our salad cream £4.00

Charred **purple sprouting broccoli**, harissa, toasted almonds £4.50

### **Desserts**

**Chocolate cremeux**; cocoa crumb, coconut, chocolate tuille £8.50

**White wine and verbena poached peach**; baked skyr, damson jam and shortbread crumb £9.00

Madagascan vanilla **crème brulee**; sable nantaise £8.50

**Cheeses**; selection of **British** cheeses; quince membrello, crisp breads and chutney £9.50

'Our **Affogato**', vanilla ice cream and espresso £5.00

A selection of **ice creams and sorbets** at £2.00 per scoop; Please ask our team for current flavours

### **Sweet treats;**

White chocolate and miso **fudge**; 'Mathews cottage' quipple juice **fruit pastel** and dark **chocolate**, green tea and **honey truffle** £4.50

**All our food is prepared in an environment that contains nuts and other allergens. If you have any specific dietary requirements or questions, please ask a member of our team. A discretionary 12.5% service charge will be added to your bill which is shared between all our team**