

### A Few snacks

Our seasonal **hummus**, nigella seed lavash £5.00

**Tunworth Bites** with mum's pineapple chutney £5.50

Mixed **Olives** £4.50

**Hot wings** and dill dip £6.50

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;**

**Château Batailley 5ème Cru Classé, Pauillac 2014** 125ml £20

\*\*\*\*\*

**White;**

**Puligny Montrachet, Domaine Jean Pascal 2018** 125ml £20

\*\*\*\*\*

### **To Start**

Dave's Upton Parsonage Farm **charcuterie**; our pickles £9.50

**English asparagus**; poached quails egg, old Winchester gelato and garden rainbow chard £9.00  
Twice baked Tunworth **souffle**; pineapple chutney, fines herbs, Tunworth cream £9.50

Our **chicken liver pate**; port jelly and toasted brioche £10.50

Roasted diver caught **Scottish scallop**; burnt apple puree, P.F.C. pancetta and hazelnut crumb £16.00  
Our egg **tagliatelle**, Cornish crab, tomato persillade, deep fried breadcrumbs and Rachel goats' cheese £12.00

### **Mains**

**Open lasagne** of violet artichokes; purple sprouting broccoli and English asparagus, herb emulsion £24.50

Guilt-head **sea bream** and braised fennel, chervil puree; cockle, lemongrass velouté £29.50

**Roasted Halibut**; braised puy lentils, curried cauliflower and onion bhaji, lime beurre blanc £28.50

Dorset mascarpone **gnocchi**, roasted beetroot, braised kale and salsa Verdi £23.50

Dry aged 8oz **beef fillet**, Braised shallot, confit vine tomato and potato gratin, red wine sauce £32.50

Our **cheeseburger**; hand cut chips, lettuce, pickles, relish and tomato £16.50

40-day dry aged **sirloin steak**; braised shallot, confit vine tomato, hand cut chips, watercress and bearnaise sauce £29.00

### **Sides**

Hand cut **chips** £5.00

**Gem and watercress** salad; our salad cream £4.50

Star Anise braised **carrots** £4.50

### **Desserts**

**Chocolate cremeux**; madeira and sour cherry compote, cocoa crumb, chocolate tuille £9.50

Baked white chocolate and skyr **cheesecake**; scorched orange and it's puree £8.50

Our Madagascan vanilla **crème brulee** and butter shortbread £8.00

**Cheeses**; selection of **British** cheeses; quince membrillo, crisp breads and chutney £10.50

'Our Affogato', 'Pedro Ximenes' sherry and vanilla ice cream £6.50

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

### **Sweet treats;**

White chocolate and miso **fudge**; 'Mathews cottage' apple juice **fruit pastel** and dark **chocolate, mint and honey truffle** £5.00

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