



THE CROWN INN
U P T O N

'Assiettes Plats du jour'

3 course £35.00

4 courses £43.00

5 courses £49.50

Our Bread

Our organic three flour sour dough **bread**; skyr butter

Our **appetiser** of the day

First course

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

Second course

Pressed ham hock **terrine**; our pickled red cabbage and mustard skyr

Third course

Baked **roscoff onion**; soubise and potato, furikake

Main course

Lamb loin; potato dauphinoise, broccoli variations and chimichurri dressing

To finish

Poached **Yorkshire rhubarb**, rhubarb sorbet; baked vanilla skyr and fennel

Add our cheese course

Supplement of £10.50

A few of our favourite cocktails

Pegu Club £10.50

Pisco Sour £9.50

Espresso Martini £9.50

Hampshire 75 £10.50

Rum Punch £9.50

El Diablo £11.00

We have a wide variety of cocktails so please ask your server if you would like the full list.

If you are vegetarian, vegan or have special dietary requirements please inform one of our front of house team as Dave and the kitchen treat things slightly differently from the norm and can create bespoke dishes to suit you.

All our food is prepared freshly in our kitchen in an environment that contains nuts and other allergens. If you have any questions, please ask a member of our team.

A discretionary 10% service charge will be added to your bill, 100% of which is shared between all our lovely team