



THE CROWN INN
UPTON

Mother's Day

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 complimentary bread

Our organic three flour sour dough bread; skyr butter

A Few snacks

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

Tunworth bites, Our pineapple chutney £6.00

Wild garlic **arancini** £5.50

Our **hot wings**, dill sauce £6.50

Taramasalata, flat breads and seeded dukkah £5.50

To Start

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

Ham hock **terrine**; mustard skyr, dressed leaves and toasted sourdough £10.50

Twice baked Tunworth **souffle**; pineapple chutney, fines herbs, Tunworth cream £10.00

Soused Cornish **mackerel**; escabeche, vegetables chive oil and herbs £9.50

Mains

Pot roasted Welsh **lamb shoulder**

Butternut squash, blue cheese and spinach **pithivier**

Roasted **pork loin** and apple compote

Roasted **sirloin** of dry-aged beef

All of our roasts are served with herb roast potatoes, seasonal vegetables, Yorkshire pudding, our gravy

Fish of the day

All our main courses are £24.50, unless otherwise stated

Sides

Star Anise braised **carrots**; chives £4.00

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

Honey roasted **parsnips**; sesame £4.00

Extra gravy £2.50 per portion



Puddings

Apple crumble; our custard £7.50

Sticky toffee pudding; salted caramel sauce and vanilla ice-cream £7.50

Pannacotta; rhubarb variations £8.50

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

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

A selection of sweet treats;

White chocolate and miso **fudge**, coffee choux au craquelin and dark **chocolate, mint and honey truffle** £5.00

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