

EST  
2001

# THE CROWN COUNTRY INN

## MENU 2AA ROSETTE

### STARTERS

**Homemade Soup** £6

*Roast Plum Tomato & Basil, Balsamic Glaze - Served with Homemade Bread*

**Local Basil Marinated Olives** £6

*And Baba Ghanoush Served with Tuscan Bread*

**Courgette & Onion Bhaji** £7

*With a Ginger, Coconut Cream & Coriander Broth*

**Homemade Fishcake with Spinach** £9

*Pickled Local Cucumber, Lemon & White Wine Butter sauce*

**Garlic Buttered, Sautéed Wild Mushrooms** £8

*Toasted Brioche, Cherry Tomatoes, Parsley Pesto*

**Parmesan Arancini** £8

*Sundried Tomato Pesto & Basil*

**Confit Chicken 'Caesar Salad'** £7

*Tossed with Mixed Lettuce, Parmesan, Crispy Bacon*

### WHY NOT ADD A SIDE

**Home Baked Bread** £2.50

*and Butter, Rapeseed Oil, Balsamic*

**ALL SIDES £3.50**

**Leaf, Parmesan & Balsamic**

**Mixed Vegetables**

**Mixed Salad**

**Sweet Potato Fries**

**Triple Cooked Chips**

### MAINS

**Slow Cooked Duck Confit** £15

*Served with Spring Onion Mash, Red Onion Confit, Chorizo Sauce*

**'Big Mac & Cheese' Burger** £16

*Grass Fed Steak Burger topped with Crispy Mac & Cheese Croquette, Bacon, Sweet Chilli Jam in a Homemade Bun... Served with Chips OR Sweet Potatoes & Homemade Slaw*

**Home Smoked Chicken Breast** £15

*Spiced Wedges, Romesco Salsa, Roast Runner Beans, Thyme Reduction*

**Chunky Three Tuns Beer Battered Cod** £15

*Pea Puree, Caper Mayonnaise, Triple Cooked Chips*

**Pan fried Scottish Salmon** £18

*Rosemary Polenta, Warm Cherry Tomato Chutney, Balsamic Reduction*

**Pork 3 Ways -** £15

**Parma Ham Wrapped Loin, Crispy Belly, Homemade Black Pudding Fritter**

*Smoked Onion & Thyme Puree, Almondine Potato*

**Griddled 35 Day Aged Ribeye OR Sirloin\***

*Baked Mushrooms, Plum Tomato, Roquette &*

*Parmesan Salad, Triple Cooked Chips,* £22

*Truffle Mayonnaise*

*Don't forget to add a side!*

*Supplement for all room offers\* Steaks £8*

### Chef Requests

We are a Fodmap & Low Residue aware Establishment and we believe every guest deserves to enjoy freshly made food served in abundance. If you or any of your guests have an allergy or dietary restrictions please inform us and we will try and accommodate your needs as best we can. It is advisable to give us advanced notice if you have any dietary needs.

All our food is cooked to order so there may be delays, please be patient with us all at this time.

## DESSERTS £6.75

Warm Sticky Toffee Pudding  
*Thick Cream & Ice Cream*

Iced Cherry Parfait  
*Berry Compote, Crushed Amaretti Biscuits*

Apple & Wild Bramble Crumble Tart  
*Custard & Ice Cream*

Dark Chocolate Pave  
*Raspberry Mousse, Puree*

Crème Brulee  
*Fresh Local Strawberries Homemade Ice Cream*

Affogato - £6.50  
*Homemade Vanilla Ice Cream, Frangelico Liqueur, Hot Espresso, Homemade Biscuit*

### TO FINISH...

**\*£3.50 PER PERSON SERVED WITH  
HOMEMADE PETIT FOURS**

\*Cafetiere of Freshly Blended Coffee

\*A Teapot of Breakfast Tea or  
A Selection of Specialty Teas..

Earl Grey, Assam,  
Chamomile, Darjeeling, Peppermint,  
Chamomile & Spearmint

\*Fruit Teas available..

Please ask for selections available

### TO COMPLIMENT YOUR COFFEE

We have a selection of liqueurs,  
Whisky and Brandy available.

All served in 35ml quantities unless stated

Cointreau

Drambuie

Tia Maria

Kahlua

Amaretto

Grand Marnier

And So Much More!

Baileys 50ml

Or even a delicious Cocktail or two!

A great selection of Whisky are available



Like us at 'The Crown Country Inn'



thecrowncountryinn



Follow us @Crowncountryinn