



Set Menu

Two courses £15.95 ~ Three courses £20.95

Not available Friday or Saturday evening or Sunday lunch

Starters

Soup of the day

With buttered rustic bread

Korean spiced pork belly

with asian salad, toasted cashews and chilli jam

Chickpea dhal

With mint and cucumber yoghurt and chargrilled naan

Three Crowns smokies

Smoked haddock in a creamy velouté, topped with mature cheddar cheese, fresh dill, snipped chive and a tiger prawn

Grilled sardine fillets

On chargrilled granary croute

Sesame coated chicken goujons

With sticky honey, soy and ginger sauce



Set Menu

Two courses £15.95 ~ Three courses £20.95

Not available Friday or Saturday evening or Sunday lunch

Mains

Three Crowns fish pie

Salmon, smoked haddock and hake in a light velouté, flavored with dill and parsley, topped with mashed potatoes and crumbled cave aged cheddar, served with buttered broccoli

Chicken, vegetable and pearl barley casserole

with sage and onion dumpling

Tomato and oregano crusted hake fillet

Served with buttered new potatoes and mange tout

Pea, lemon and fennel risotto

with toasted pine nuts and Chiltern extra virgin lemon rapeseed oil

Chargrilled bacon chop

with home-made skin on chips and a fried egg



Smoked trout and dill linguine
with balsamic roasted tomatoes and basil pesto