

Set Menu

Two courses £15.95 ~ Three Courses £20.00

Set menu not available Sunday or Friday and Saturday evening

Starters

Soup of the Day

served with buttered rustic bread

Ham Rarebit with Poached Egg

Lemon and Coriander Falafels

with confit sweet peppers and chargrilled pitta

Sea Salt and Black Pepper Crispy Pork Belly

on honey and mustard slaw with Bramley apple sauce

Smoked Cod and Parmesan Fishcakes

with chorizo aioli

Three Crowns Smokies

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

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Main Course

Three Crowns Fish Pie

salmon, smoked haddock and hake in a light veloute flavoured with dill and parsley, topped with mashed potatoes and crumbled cheddar, served with buttered broccoli

Pea, Mint and Asparagus Risotto

with pine nuts and Chiltern lemon rapeseed oil

Lemon and Parsley Baked Cod

with garlic buttered Jersey Royals*and courgette noodles

Char grilled Pork Loin

with Cajun cream sauce and French fries

Thick Cut Ham

with skin on fat chips and fried free range hen's egg

Crab Linguine

with basil pesto and balsamic roasted tomatoes

Puddings

Black forest brownie

macerated cherries, chocolate sauce, Chantilly cream



Strawberry and white chocolate cheesecake

with ice cream

Puddings

Toffee waffle

with salted caramel ice cream, butterscotch sauce and chocolate honeycomb

Treacle sponge pudding

with custard

Cheese and biscuits ~ add £2.00

with caramelised onion chutney and celery crudités ~ please ask for todays choices

Three Scoops of Chiltern Ice Creams and Sorbets

Please ask for today's choices

*Subject to seasonal availability

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