

STARTERS

Gazpacho Basil Oil, Crutons (VG,DF)

Ripe Tomatoes, Crisp Cucumbers, Pepper & Garlic

Burrata & Heritage Tomato Salad (V,GF)

Creamy Burrata, Mixed heritage tomatoes, Basil, Extra Virgin olive oil, aged, Balsamic & Toasted Focaccia

Pan Fried Scallops (GF)

Fresh Pea Puree, seared Scallops & Pancetta Crumb

Slow Cooked Lamb Belly (DF, GF)

Fresh Mint Yoghurt, Shaved Fennel & Cucumber Salad & Lemon Dressing

MAINS

Pan Roasted Chicken Supreme (GF)

Summer Veg Ratatouille, Grilled Veg, Basil Jus & Crushed Herb Potato Cake

Roasted Pork Loin (GF)

Crispy Pork Loin, Apple puree, Buttered Summer Greens & Fondant Potato Cider Jus

Pan Fried Sea Bass (GF)

Melody of Summer Grilled Veg, Samphire, Buttered new potatoes & Salsa Verde

Beetroot Gnocchi (V,VGA,GF)

Pea & Mint Puree , Tossed Watercress, Broad Beans, Goat cheese Crumb & Roasted Pine Nuts

DESSERTS

Clementine Panna Cotta

Short Bread Crumb & Clementine Syrup

Choco Delice (GF)

Dark Chocolate, Candied Walnuts & Honey Comb

Peach Melba (VG,GF)

Poached Peach, Raspberry Sauce & Vanilla Ice-Cream

Mango & Passion Fruit Pavlova (GF)

Crisp Meringue, tropical fruit, Lighter whipped Cream

£55 per person

GF – Gluten Free, GFA – Gluten Free available, DF – Dairy Free, V – Vegetarian, VG - Vegan, VGA – Vegan Available

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens.

Please advise a member of staff in advance of any dietary requirements.

A 12.5% discretionary service charge will be added to your bill.

The Crown Inn, Crown Lane, Burnham Beeches, Buckinghamshire, SL235Q