



The Old Crown

Messing, 1885

Sunday Lunch

2 courses
£20.50

3 courses
£25.50

Starters

Celeriac and leek Soup with bread and butter

Smoked salmon and watercress roulade with salad

Charcuterie board

Marsh Pig cured meats with Shropshire blue cheese, mixed olives and bread with olive oil and balsamic dip.

Bruschetta of beetroot and goats cheese

Mains

Roast Rib-eye of beef with Yorkshire pudding, roast potatoes, red wine gravy, cauliflower cheese and a selection of vegetables (£2.50 supplement)

Roast leg of lamb with courgette Provençal, sweet potato dauphinois a selection of vegetables and a Madeira gravy

Oven baked cod on a bed of wilted spinach served with a saffron and white wine sauce

Spanakopita- mint, dill, feta, spinach and pine nut filo rolls served with a rich tomato sauce and Greek salad

Desserts

Peach melba meringue roulade with coulis

Treacle tart with cream

Warm chocolate brownie with honeycomb ice-cream and hot butterscotch sauce

Cheese and biscuits:

Black bomber cheddar, Brie and Shropshire blue

