



## **Parrillada @ the CROWN INN**

### **Entradas – Starters**

Delica Squash Soup, Salsa Verde	£6
Crispy Violet Artichoke, Truffle Mayo	£8
Jamón Iberico, Peach, Basil	£10
Ceviche	£7
Potato, Sobrasada, Alioli, Chive	£6
West Country Halloumi, Lemon, Sumac, Oregano	£6

### **En La Parrilla – The Grill - Main Course**

Carne Vacuna – Beef served with Salad, Fries and Chimichurri	
Tapa de Aguja – 8oz Flat Iron St	£19
Colita de Cuadril – 10oz Rump Tail	£22
Tira de Asado – Short Rib (Classic Uruguayan	£24

### **Salsas £3**

Habanero Coriander Butter, Roast Bone Marrow Alioli, Romesco, Anchovy mayo

Costilla Redonda de Cerdo – 8oz Pork Rib Eye, Spring onion, Garlic puree	£19
Pechuga de Pollo – Chicken Breast, Hispi Cabbage, Romesco	£18
Apio Nabo – Grilled Celeriac, Toasted Oyster Mushrooms, Chimichurri	£16

### **Acompañamientos - Sides £4.50**

Pimientos de Padrón, Courgette, Chili and Mint  
Grilled Corn, Coriander, Pickled Ewe Cheese  
Jerusalem Artichoke and Thyme  
Leaves and Seasonal pickles  
Fries

### **Desserts £6**

Dulce de Leche Cheesecake  
Chocolate Mousse with Pedro Ximenez  
Martín Fierro – Membrillo (Quince Jelly) and Manchego

### **Cafés**

Double Espresso £2    Macchiato £2.50    Cappucino £2.50    Latte £2.50  
Carajillo (de lo que sea) Espresso with Rum, Whisky or Brandy £4