

*Located in the historic heart of Mayfair, the building that houses Crown London dates back to the 17<sup>th</sup> century. Once fondly known as The White Elephant Club, this private dining institution was frequented by Hollywood stars and high society, heralding these surroundings as 'the place to be'.*

*Cherishing this rich history, you will be greeted by the brass elephant on the front step; a beautiful nod to the past, whilst embracing the present and welcoming the future.*

*Our members and their guests are surrounded by refined elegance from the moment they arrive. From a personalised welcome to the immaculate interiors and exceptional restaurant serving modern European fare.*

*Allow our Executive Chef, Nicola Ducceschi and his remarkable team to take you on a culinary journey, using premium, locally sourced and sustainable produce.*

*Welcome to 27 Restaurant & Bar, where exception meets passion, heritage meets experience and signature dishes are born.*

*Nicola Ducceschi, Executive Chef  
Lina Jurkeviciute, Head of Hospitality  
Frederic Tanoh-Koutoua, Sommelier*

Lobster martini with 24K gold	22
Pan fried scallops with sautéed porcini, mustard sabayon	18
Seared salmon, yuzu and sesame sauce vierge	18
Devon crab with avocado and lemongrass dressing	19
Sautéed farro, creamed sunchoke, crispy black cabbage	15
Port and Guinness onion soup, warm Comte cheese parfait (V)	16
Burrata, truffle foam, pistachio pesto	17
<i>Artisanal breadbasket with traditional Bordier butter</i>	6

## SALADS

---

“27” Salad, fresh leaves, hearts of palm, roasted artichokes, avocado, asparagus, with raspberry dressing (V)	19
Crown salad, avocado, peppers, red onion, baby gem with grilled chicken	23
Spiced barley salad, nuts, dried fruits, pomegranate dressing and miso (V)	23
Lebanese salad, cucumber, tomatoes, peppers, mint with pomegranate dressing (V)	18

## MAINS

(V) Vegetarian

Gaming Salons menu is available. Should you have any dietary requirements or allergies please inform your waiter.  
A discretionary service charge of 15% will be added to your final bill.

Whole Dover sole meunière	59
Pan fried seabass fillet, dukkah crust, harissa sauce, grilled courgetti, mint	36
Tagliolini with lobster, bisque and dill extraction	35
Beef cheek with celeriac purée, leek and mushroom croquette in Barolo sauce	34
Potato and Parmesan gnocchi, veal ragout, hazelnut spiced carrot puree	30
Asparagus risotto, Bagoss cheese, fennel pollen (V)	30
Roasted USDA beef fillet, black pepper crust, truffle chips, onion caramel	52

## SIDE DISHES

Sautéed spinach with parmesan and garlic (V)	9
Wagyu fat roasted potatoes	10
“27” chunky chips with black truffle (V)	13
Grilled vegetables with rosemary dressing (V)	9

## DESSERTS

(V) Vegetarian

Gaming Salons menu is available. Should you have any dietary requirements or allergies please inform your waiter.

A discretionary service charge of 15% will be added to your final bill.

Ginger & lime crème brûlée	13
Pistachio Lamington & cherry ripple ice cream	13
Flourless chocolate brownie with praline parfait	14
Sticky toffee pudding, vanilla ice cream	13
Selection of farmhouse cheese, served with figs, port and balsamic jam	18
Selection of homemade ice cream, choice of two <i>Madagascan vanilla, chocolate, and pistachio</i>	10
Selection of homemade sorbets, choice of two <i>Mango, lemon and strawberry</i>	10

(V) Vegetarian

Gaming Salons menu is available. Should you have any dietary requirements or allergies please inform your waiter.

A discretionary service charge of 15% will be added to your final bill.