



# THE CROWN

AT AMPNEY BROOK

## SUMMER BRUNCH MENU

*Saturday 11am – 3pm*

### *Small Plates*

<b>Smoked ham hock croquette</b> , green goddess sauce, freshly grated Parmesan, garden herbs (gf)	7.75
<b>Heritage tomato and Buffalo mozzarella salad</b> , nigella seeds, red chicory leaves, lovage pesto (v) (gf)	7.95
<b>'Nduja Scotch Egg</b> , soft boiled St Ewe egg, lovage pesto, 'nduja ketchup (gf)	8.5
<b>Buttermilk pancake stack</b> , Greek yoghurt, fruit compote, maple syrup (v)	9.5
<b>Buttermilk pancake stack</b> , smoked English belly bacon, maple syrup	10.5
<b>Bloody Mary prawn cocktail</b> , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95

### *Large Plates*

<b>Eggs benedict</b> , honey roast ham, poached St Ewe eggs, chervil hollandaise, English muffin (*gf)	10.5
<i>Eggs florentine with wilted spinach and roasted portobello mushroom (v) (*gf)</i>	9.75
<i>Eggs royale with smoked Scottish salmon (*gf)</i>	12.5
<b>Smashed avocado</b> , poached St Ewe rich yolk eggs, toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds (v) (*gf)	10.75
<b>Smoked Scottish salmon</b> , scrambled St Ewe rich yolk eggs, sourdough toast (*gf)	12.5
<b>Full English breakfast</b> , free range sausages, smoked English belly bacon, Laverstoke black pudding, potato and onion hash brown, St Ewe rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough	13.95
<b>English garden breakfast</b> , plant-based sausage, St Ewe rich yolk, roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough (v)	13.95
<b>Plant based breakfast</b> , plant-based sausage, vegan bacon, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough (ve)	13.95
<b>Summer pea and mint risotto</b> , chargrilled yellow courgette, lovage pesto, freshly grated Parmesan (v) (**) (gf) add grilled chorizo 3.95 (gf)	14.95
<b>Crispy buttermilk chicken waffle</b> , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup	15.95
<b>Dry aged steak burger</b> , Gruyère cheese, signature house sauce, Romaine lettuce, crispy onions, served in a toasted brioche bun and with skin on fries (*gf)	17.25
<b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
<b>10oz crisp battered haddock and chips</b> , triple cooked chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.5
<b>Seared 8oz flat iron steak</b> , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, skin on fries	23.95

(V) = Vegetarian    (VE) = Vegan    (GF) = Gluten Free  
(\*GF) = Can be adapted to Gluten Free on request    (\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

Enjoy a large plate and 90 minutes of free-flowing brunch cocktails for 45.00

Make it a moment with our cocktail trees. 12 brunch cocktails for 115.00

### *Brunch Cocktails*

<b>Kir royale</b> , prosecco, cassis	12.5
<b>Mimosa</b> , prosecco, fresh orange	11.5
<b>Bellini</b> , prosecco, peach	11.5
<b>Aperol spritz</b> , prosecco, soda, orange	11.5
<b>Campari spritz</b> , prosecco, soda, orange	11.5
<b>Mirabeau spritz</b> , Mirabeau rosé gin, sparkling wine, fresh raspberry, soda	12.5

### *From The Bar*

<b>Glass of Pommery, Brut</b>	12.5
<b>Pommery Blanc de Blanc</b>	69
<b>Signature Cocktail</b> , Wild Thyme & Honey; Cotswold Gin, homemade honey & thyme syrup, garnished with a sugar & honey rim	11.5
<b>Spicy Margarita</b> , tequila blanco, lime, triple sec	11
<b>Espresso Martini</b> , vodka, Kahlua, fresh espresso	11.5
<b>Daiquiri</b> , golden rum, lime, sugar	11
<b>Passionfruit Martini</b> , vodka, passionfruit, vanilla, prosecco	11.5
<b>Old Fashioned</b> , whisky, sugar, bitters	12
<b>Negroni</b> , gin, vermouth, Campari	12
<b>Bloody Mary</b> , Ketel One, house blend spiced tomato juice, celery, lemon, olives	11.5

### *Non-Alcoholic Cocktails*

<b>Elderflower spritz</b> , elderflower, apple, lemonade	8.5
<b>Mojito</b> , apple, lime, mint, soda	8.5
<b>No-groni</b> , Tanqueray 0%, Æcorn Aromatic & Bitter	9

### *Iron & Fire Coffee*

<b>Single espresso</b>	2.4
<b>Double espresso, americano</b>	2.95
<b>Cappuccino, flat white, latte</b>	3.25
<b>Matcha latte</b>	3.2
<b>Liqueur coffee, Baileys, Amaretto or Johnnie Walker</b>	5.5
<b>Hot Chocolate</b>	3.45

### *Organic Tea Blends*

<b>English breakfast</b>	2.75
<b>Earl grey</b>	2.75
<b>Queen of green</b>	2.65
<b>Proper peppermint</b>	2.65
<b>Chamomile</b>	2.55
<b>Fresh Mint</b>	2.65

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free

(\*GF) = Can be adapted to Gluten Free on request

(\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.