



# THE CROWN

AT AMPNEY BROOK

*It's our pleasure to present our summer menu to you. We are proud of our provenance and our great relationships with British suppliers, meaning we can change our menus frequently to guarantee the very best seasonal produce. Wherever possible we source our meat, fish and vegetables from British lands and shores, working with growers that share our passion for sustainable farming and have the highest regard for animal welfare.*

## SUMMER MENU

*Monday to Thursday 12pm – 9:30pm | Friday 12pm - 10pm  
Saturday 3pm - 10pm*

### *To Nibble*

<b>Chorizo spiced pork scratchings</b> (gf)	3.95
<b>Pitted Nocellara olives</b> , served on crushed ice (ve) (gf)	3.95
<b>Freshly baked ancient grain sourdough</b> , salted English butter (v) (**)	5.95
<b>Grilled flatbread</b> , 'nduja and mascarpone sauce, fermented red chilli, Bocconcini, fresh basil	6.75
<b>Smoked ham hock croquette</b> , green goddess sauce, freshly grated Parmesan, garden herbs (gf)	7.75

### *Starters*

<b>Bang-bang cauliflower</b> , Sriracha and sesame mayo, coriander shoots and fresh mint (ve) (gf) <i>upgrade to crispy battered tiger prawns for 2.95 (gf)</i>	5.95
<b>Leek, potato and summer herb soup</b> , lovage pesto, crème fraiche (v) (*gf)	7.5
<b>Heritage tomato and Buffalo mozzarella salad</b> , tarragon vinaigrette, nigella seeds, red chicory leaves, lovage pesto (v) (gf)	7.95
<b>Duck liver parfait</b> , confit onion and sherry marmalade, spiced onion crumb and toasted brioche	8.25
<b>'Nduja Scotch egg</b> , soft boiled St Ewe egg, lovage pesto, 'Nduja ketchup (gf)	8.5
<b>Hoisin glazed crispy duck and watermelon salad</b> , Asian slaw, fermented red chilli, toasted sesame seeds (**)	8.95
<b>Bloody Mary prawn cocktail</b> , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95

(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.

## *Mains*

<b>Miso roasted aubergine and spiced chickpea salad</b> , smacked cucumber, fresh mint, radish, corn puffs, tahini and lime dressing (ve) (gf)	14.95
<b>Summer pea and mint risotto</b> , chargrilled yellow courgette, lovage pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 3.95 (gf)</i>	14.95
<b>Grosvenor house burgers</b> , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries <i>upgrade to triple cooked chunky chips 1.00</i>	17.25
Dry aged steak burger, Gruyère cheese, signature house sauce (*gf)	
Buttermilk chicken burger, coronation slaw and pickled mango (*gf)	
Plant based mushroom burger, smoked vegan cheese (ve)	
<b>Signature chicken Caesar</b> , charred asparagus spears, fresh Romaine heart, Parmesan and truffle dressing, smoked anchovy and rosemary crumb (gf)	17.5
<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>Chicken and ham pie</b> , hand pressed beef dripping pastry, buttered mash, beef fat roasted carrots	18.95
<b>Thai green king prawn and pak choi curry</b> , sticky jasmine rice, fragrant coriander and Thai basil salad, fresh lime (**) (gf)	19.95
<b>Confit belly of English pork</b> , golden beetroot piccalilli, crispy pressed potato, black garlic aioli	21.95
<b>Seared 8oz flat iron steak</b> , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, skin on fries (*gf)	23.95

## *Sauces*

<b>Chervil hollandaise</b> (v) (gf)	1.5
<b>Chicken and Madeira jus</b> (gf)	2
<b>Triple peppercorn sauce</b> (gf)	2
<b>Lobster butter</b> (gf)	2
<b>Lovage pesto</b> (v) (gf)	2.5

## *Sides*

<b>Star anise and beef fat roasted carrots</b> , lovage pesto (gf)	3.5
<b>Beef dripping skin-on-fries</b> , rosemary and thyme sea salt (**) (gf)	3.75
<b>Triple cooked chips</b> , rosemary and thyme sea salt (**) (gf)	4.5
<b>Rocket and Parmesan salad</b> , beersamic dressing (v)	4.5
<b>Heritage tomato salad</b> , sumac onions, baby basil and Cornish sea salt (ve) (gf)	4.5
<b>Charred hispi cabbage</b> , summer vegetables, miso butter, spiced seaweed crumb (v) (**) (*gf)	4.5
<b>Confit new season potatoes</b> , grilled chorizo, baby basil (gf)	4.5
<b>Cauliflower cheese</b> , mature cheddar and truffle sauce, Parmesan crumb (v)	4.5
<b>Pigs in blankets</b>	4.5

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