



THE CROWN

AT AMPNEY BROOK

FIXED PRICE MENU

Monday to Friday 12pm - 6pm

2 courses 17.95 | 3 courses 22.95

To Start

Crushed avocado bruschetta, toasted sourdough, heritage tomatoes, tarragon vinegarette, Bocconcini pearls, lovage pesto (v) (**) (*gf)

Duck liver parfait, confit onion and sherry marmalade, spiced onion crumb and toasted brioche

Bang-Bang prawns, Sriracha and sesame mayo, coriander shoots and fresh mint (gf)

Leek, potato and summer herb soup, lovage pesto, crème fraiche (v) (*gf)

Main Event

8oz flat iron steak, skin on fries, triple peppercorn sauce and watercress (gf)
+ 5.00 supplement

Milk fed calves liver, buttered mash, charred hispi cabbage, confit onion and madeira jus (gf)

Cornish crab and crème fraiche risotto, rocket salad, freshly grated Parmesan, herb dressing (gf)

Chicken Milanese, fiery tomato and 'nduja sauce, skin on fries, freshly grated Parmesan (gf)

Miso glazed aubergine, sesame pak choi, spiced chickpeas (ve) (gf)

Dessert

Blackberry fool, Chantilly cream, blackberry and gin coulis, ginger crumb (v)

Oxford blue cheese, artisan crackers, confit onion and sherry marmalade, watercress (v) (*gf)

Dark chocolate mousse, salted caramel ice cream, miso caramel sauce, honeycomb (v) (gf)

(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.



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Add Perfect Sides

**Star anise and beef fat
roasted carrots**, lovage pesto
3.50

Skin on fries, rosemary and
thyme sea salt (**)
3.75

Rocket and Parmesan salad,
beersamic dressing (v)
4.5

Charred hispi cabbage,
summer vegetables, miso
butter, spiced seaweed crumb
(v) (**)
4.50

Heritage tomato salad,
sumac onions, baby basil and
Cornish sea salt (ve)
4.50

Triple cooked chips,
rosemary and thyme sea salt
(**)
4.50

From The Bar

Bar Favourites 4.9

Cornish Orchards Cider

Grolsch

Local Real Ale

Macabeo Finca Valero (125ml White)

Tempranillo Finca Valero (125ml Red)

Connoisseur's Selection 9.9

Azure Rosé Mirabeau (175ml Rosé)

Sauvignon Blanc Touraine (250ml White)

Catena Malbec (250ml Red)

Double Tanqueray G&T

Royal Elderflower

Cosmopolitan

Espresso Martini

Mojito

Sommelier's Choice Wine of The Month 19.9

Macabeo Finca Valero (White)

Tempranillo Finca Valero (Red)

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