



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.

SUNDAY MENU

12pm – 8pm

To Nibble

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

Starters

Bang-bang cauliflower , 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
Leek, potato and summer herb soup , lovage pesto, crème fraiche (v) (*gf)	7.5
Heritage tomato and Buffalo mozzarella salad , tarragon vinaigrette, nigella seeds, red chicory leaves, lovage pesto (v) (gf)	7.95
Duck liver parfait , confit onion and sherry marmalade, spiced onion crumb and toasted brioche	8.25
'Nduja Scotch egg , soft boiled St Ewe egg, lovage pesto, 'Nduja ketchup (gf)	8.5
Bloody Mary prawn cocktail , 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.

Roasts

All served with beef dripping Yorkshire pudding, summer greens, braised red cabbage, roasted roots, beef fat roast potatoes and lashings of house gravy

Wild mushroom and lentil wellington served with confit new season potatoes, summer greens, red cabbage, Yorkshire pudding (v) (**)	17.25
Ballotine of Norfolk chicken , Cotswold stuffing	19.25
Honey roast belly of English pork , cider apple sauce, crackling (*gf)	19.95
Dry aged rump cap of British beef , homemade horseradish cream (*gf)	21.95
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly (*gf)	22.5

Complimentary extra beef fat roast potatoes and Yorkshire puddings available on request

Mains

Miso roasted aubergine and spiced chickpea salad , smacked cucumber, fresh mint, radish, corn puffs, tahini and lime dressing (ve) (gf)	14.95
Summer pea and mint risotto , chargrilled yellow courgette, lovage pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 3.95 (gf)</i>	14.95
Grosvenor house burgers , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries (*gf) <i>upgrade to triple cooked chunky chips 1.00</i> Dry aged steak burger, Gruyère cheese, signature house sauce Plant based mushroom burger, smoked vegan cheese	17.25
Signature chicken Caesar , charred asparagus spears, fresh Romaine heart, Parmesan and truffle dressing, smoked anchovy and rosemary crumb (gf)	17.5
10oz crisp battered haddock and chips , triple cooked chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.5
Chicken and ham pie , hand pressed beef dripping pastry, buttered mash, beef fat roasted carrots	18.95
Thai green king prawn and pak choi curry , sticky jasmine rice, fragrant coriander and Thai basil salad, fresh lime (**) (gf)	19.95

Sides

Star anise and beef fat roasted carrots , lovage pesto	3.5
Rocket and Parmesan salad , beersamic dressing (v)	4.5
Heritage tomato salad , sumac onions, baby basil and Cornish sea salt (ve) (gf)	4.5
Charred hispi cabbage , summer vegetables, miso butter, spiced seaweed crumb (v) (**) (*gf)	4.5
Confit new season potatoes , grilled chorizo, baby basil (gf)	4.5
Cauliflower cheese , mature cheddar and truffle sauce, Parmesan crumb (v)	4.5
Pigs in blankets	4.5

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