



THE CROWN

AT AMPNEY BROOK

SPRING SUNDAY MENU

Sunday 12pm until 8pm

To Nibble

Chorizo spiced pork scratchings	3.95
Pitted Nocellara olives , served on crushed ice (VE)	3.95
Freshly baked ancient grain sourdough , salted English butter (V)(**)	5.95
Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots and fresh mint (VE)	5.95
<i>upgrade to crispy battered tiger prawns for £2.95</i>	
Smoked haddock croquette , artichoke purée, smoked herring caviar, freshly grated Parmesan	7.25

Starters

French onion soup , Gruyère crouton	6.95
Heritage tomato and Buffalo mozzarella salad , tarragon vinaigrette, nigella seeds, red chicory leaves, watercress pesto (V)(**)	7.95
Duck liver parfait , confit onion and sherry marmalade, spiced onion crumb and toasted brioche	8.25
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
Severn & Wye hot-smoked salmon , poached St Ewe egg, asparagus spears, chervil hollandaise	10.95
Twice-baked mature Cheddar soufflé , spring vegetable mornay, freshly grated Parmesan (V)	9.50

Roast for the main event

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

Dry aged rump cap of British beef , homemade horseradish cream	19.95
28 day dry aged Sirloin of British beef , homemade horseradish cream	22.95
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly	21.95
Roast loin of English pork , cider apple sauce, crackling	17.50
Roast porchetta of Suffolk pork , free range pork and sage stuffing, cider apple sauce, crackling	22.50
Ballotine of Norfolk chicken , Cotswold stuffing	18.50
Wild mushroom and lentil Wellington , served with wild garlic Jersey royals, spring greens, red cabbage, Yorkshire pudding (V)(**)	16.50

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

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VE ON REQUEST

Gluten free menu available 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

10oz crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce	18.50
Chicken and ham pie , hand pressed beef dripping pastry, buttered mash, smoked beef fat roasted carrots	18.50
Signature chicken Caesar salad , fresh Romaine, charred asparagus spears, smoked anchovy and rosemary crumb, Parmesan and truffle dressing	17.50
Brick Lane grilled tiger prawn curry , Goan vegetables, steamed coriander rice, grilled flatbread (**)	19.95
Spring vegetable and wild garlic risotto , charred asparagus, freshly grated Parmesan <i>add grilled pancetta slices £3.50</i>	14.95
Dry aged steak burger , aged for 28 days, crispy onions, signature house sauce, Romaine lettuce, 'Nduja ketchup	16.50
<i>Add Gruyere cheese to beef burger</i>	1.00
<i>Add smoked bacon jam to beef burger</i>	1.00

Sides

Rocket and Parmesan salad , beersamic dressing (V)	4.25
Heritage tomato salad , pickled red onion, baby basil and Cornish sea salt (VE)	4.50
Charred hispi cabbage , sautéed spring vegetables, miso butter, spiced seaweed crumb (V) (**)	4.50
Star anise and smoked beef fat roasted carrots , watercress pesto	3.50
New season Jersey royals , wild garlic butter, fresh mint (V)(**)	4.50
Cauliflower cheese , triple cheese and truffle sauce, Parmesan crumb (V)	4.50
Smoked beef fat roast potatoes , available on request	
Pigs in blankets	4.50
Extra Yorkshire puddings , available on request (V)	

TIME FOR TEA

Monday to Saturday 12pm – 6pm

Afternoon Tea

A tempting menu of sweet treats and savoury delights

24.95

FIXED PRICE MENU

Monday to Friday 12pm – 6.45pm

2 courses for 17.95

3 courses for 22.95

BRUNCH IS ALWAYS A GOOD IDEA

Saturday 11am – 3pm

Go bottomless for **£29.95**

WEDDINGS & PRIVATE PARTIES

Celebrate life's big occasions and small moments with a spectacular wedding, exquisite dinner party or glittering cocktail reception

Ask the team to see our private event spaces

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