



THE CROWN

CHISWICK

£35 Sharing Menu

Starters

all served feasting style

Duck liver and foie gras parfait, fig chutney, toasted brioche

Salt cod brandade, curried tomato salsa

Goat's curd, almond, and watercress salad, roasted sourdough croutons,
pomegranate and a herb dressing

Mains

select two for the table

Roast black leg chicken, puy lentils, beets, chorizo and thyme

Slow roasted shoulder of Cotswold lamb, spiced couscous, vegetables and minted yoghurt

Whole baked market fish, roast fennel, green beans, saffron aioli

Spinach and parmesan risotto, burrata (*can be ordered individually*)

Pudding

select one for the table

Tarte de Santiago, marsala ice cream

Lemon posset, shortbread

Dark chocolate mousse, coffee sauce



THE CROWN

CHISWICK

£35 Sharing Sunday Lunch Menu

Starters

all served feasting style

Duck liver and foie gras parfait, fig chutney, toasted brioche

Salt cod brandade, curried tomato salsa

Goat's curd, almond, and watercress salad, roasted sourdough croutons,
pomegranate and a herb dressing

Mains

select two for the table

*All roasts are served with buttered greens, suede mash, roast potatoes, leek gratin, gravy and Yorkshire
pudding*

Roast sirloin of Irish Hereford 45-day aged beef, horseradish sauce
(£3 supp. per person)

Roast Black leg chicken, bread sauce

Slow roast shoulder of Cotswold lamb, herb crumb, mint sauce

Whole baked market fish, roast fennel, green beans, saffron aioli

Spinach and parmesan risotto, burrata (*can be ordered individually*)

Pudding

select one for the table

Tarte de Santiago, marsala ice cream

Lemon posset, shortbread

Dark chocolate mousse, coffee sauce

Prices are inclusive of VAT. An optional gratuity of 12.5% service charge will be added to your final bill
Please inform a member of staff if you have any allergies or dietary requirements



THE CROWN

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£45 Events Menu

Please choose one starter, one main and one pudding per guest

Steak tartare

Tian of crab and avocado with a curried tomato salsa

Salad of roast miso aubergine, feta, fig and miso tahini yoghurt dressing

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Duck magret, herb roasted potatoes, green peppercorn and tarragon sauce

Roast market fish fillet, red onion, anchovy and parsley potato cake and herb butter sauce

Risotto of wild mushrooms with parsley oil

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Chocolate mousse with crème Chantilly, griottines in Kirsch

Passion fruit panna cotta

Prune and Armagnac trifle

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Cheese plate (£10 supp.)



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Bowl Food Selection

Priced per bowl

Slow roasted should of lamb, soft polenta, salsa verde £9.00

Chicken tagine, Mediterranean vegetable cous-cous £9.00

Tuscan sausages, mash, onions and gravy £6.50

Mini Fish and Chips £7.50

Tabbouleh with flaked mackerel and raita £7.50

Thai green vegetable curry and rice £6.50

Roast aubergine, puy lentils, feta, miso & tahini yoghurt dressing £8.50

Jerusalem artichokes, chestnut mushrooms, spinach, bulgur wheat and sherry cream £8.50

Wild mushroom risotto, herb oil £7.50



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Canapé selection

6 Canapés per person for £18

8 Canapés per person for £24

10 Canapés per person for £30

All additional canapés £2.50

Meat:

Duck liver and foie gras parfait, fig chutney

Smoked duck breast, beetroot and orange crème fraiche

Chicken popcorn, mustard mayo

Slow roast shoulder of lamb, potato cake, salsa verde

Steak tartare

Fish:

Home made salt cod brandade with curried tomato salsa

Smoked haddock, Caesar cocktail

Tartare of salmon and smoked salmon with coriander & pickled ginger

Smoked mackerel, caponata

Thai curried fish goujons and lemon mayo

Vegetarian:

Tallegio and basil arancini

Shot glass of wild mushroom soup, herb oil

Goats cheese crostini, tapenade

Stilton and walnut tartlet

Jerusalem artichoke, shitake mushroom, sherry crostini

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