



THE CROWN

CHISWICK

Beer of the week: Northern Monk Faith (5.4%), Pale Ale	3.70 / 6.70
Cherries and cream cocktail (Amaretto, Chambord, Baileys, cherry purée)	8.50
Amorino (Havana rum, Crème de pêche, Delice de griotte, cranberry juice, lime juice, egg white)	8.00
Bread, focaccia and butter	3.00
Jersey rock oysters	(each) 2.20
Cauliflower soup, curried cauliflower florets	6.00
Burrata, fennel and blood orange salad	7.00
Duck bresaola, roquette, parmesan and olive oil	8.00
Smoked salmon and Gravlax with dill mustard, horseradish and crème fraîche	9.00
Duck liver and foie gras parfait, toasted sourdough and red onion marmalade	8.50
Steak tartare	9.00 / 18.00
Spinach, beetroot, pumpkin and goat's curd salad, croutons and herb oil	7.50 / 13.00
Salad of kale, quinoa, shaved fennel, cherry tomatoes, radish, crumbled goat's cheese and lemon dressing	7.25 / 12.50
Roast sweet potato, beetroot, sumac cauliflower, puy lentils, buttermilk dressing, crumbled blue cheese	8.50 / 15.00
Pumpkin risotto, parmesan and crispy sage	13.50
Wild mushroom linguine with garlic and parsley	13.50
Chargrilled mackerel, sprouting broccoli, salsa cruda	17.75
Roast whole plaice with capers, brown shrimps and lemon butter sauce	22.00
Grilled rabbit leg, Alsace bacon, green beans and mustard sauce	17.75
Barnsley chop, aubergine, calçot onion and rosemary jus	24.00
Coq au vin Riesling	16.50
Onglet	19.50
45day aged Hereford côte de boeuf (for two or three to share)	80.00
<i>Served with béarnaise sauce or Roquefort butter or salsa verde, chips and salad</i>	
Chips 4.00 - Mixed leaf salad 3.50 – Heirloom tomato salad 4.50 - Chantenay carrots with caraway 3.50 Mash potato 3.50 – Hispi cabbage with toasted almonds 3.50 – Green beans 3.50	
Chocolate mousse, griottine cherries, crème Chantilly	7.00
Apple and sultana crumble, vanilla ice cream	8.00
Lemon tart, red berry coulis	7.50
Crème caramel	7.00
Champagne poached rhubarb, orange, vanilla and crème fraîche	7.50
Homemade ice cream and sorbet selection:	per scoop 2.00
<i>Ice Creams – vanilla; chocolate; yogurt and lemon</i>	<i>Sorbets – strawberry; lemon; raspberry</i>
La Fromagerie cheeses	4.50 each or three for 12.50
<i>Brilliat – Savarin; Sainte Maure; Roquefort, Manchego</i>	

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

Please inform a member of the team if you have any allergies or dietary restrictions.

www.thecrownchiswick.co.uk