



# THE CROWN

CHISWICK

Homemade Focaccia	2.00
Rock oysters, shallot vinegar	2.50 each
Delica pumpkin soup, croutons, crispy sage	6.50
Jerusalem artichokes, herbed lentils, chilli, buttermilk dressing	8.50   15.00
Endive, walnut and red onion salad, Roquefort dressing	7.50   13.00
Smoked salmon, Guinness soda bread, crème fraiche	9.00
Terrine de campagne, onion marmalade, toast	8.50
Iberian charcuterie platter, celeriac remoulade, pickles	8.50   17.50
Steak tartare	9.00   19.00
Gnocchi, cavolo nero, mushrooms, lemon garlic butter, Pecorino	15.00
Baked rabbit, mustard sauce, French beans, Alsace bacon	18.50
Duck confit, sarladaise potatoes, smoked bacon sauce	19.75
Rare roast beef sirloin sandwich, horseradish cream, caramelised onions, watercress	9.50
Beef and bone marrow pie	16.00
<i>All steaks served with new potatoes and horseradish cream or Roquefort butter</i>	
Sirloin	28.00
Minute rump	15.00
Porterhouse steak (for 2 or 3 people to share)	75.00
Côte de boeuf 45 day aged (for 2 or 3 people to share)	85.00
Herbed roasted new potatoes	5.00
Mixed leaf salad	4.00
Marinated fennel	4.00
French beans, shallots	4.00

*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.*

*We've gone cashless. We'd really appreciate if you'd use your card or contactless payment method only.*

*We require that all guests register their details to assist with contact tracing.*

*6 people allowed per dining table and 3 per bar table. Please, keep correct social distancing.*

*One-way system in operation (ask your server for more information).*

*Make sure you wear face mask when you move around the venue away from your table.*

*Interaction between tables is not allowed.*