



THE CROWN

3 COURSES £40

STARTERS

Welsh Goat's Curd Tortellini

36 Month Aged Parmesan, Courgette Ragout

Gin Cured Loch Duarte Salmon

Citrus Crème Fraiche, Dill Pickled Cucumber

Pressed Tam Worth Pork and Creedy Carver Chicken

Pickled Plum Preserve, Toasted Fruit Paysane

MAINS

Baked Irish Hake

Crisp Cured Ham, Buttered Hispi Cabbage and Scotch Broth

Fennel and Saffron Risotto

Taleggio Cheese, Fresh Lemon

Grilled Beef Ribs

Pomme Aligot, Glazed Carrots and Greens, Truffle Jus



Glass of Champagne Seasonal Sorbet or Glass of Champagne with Candied Strawberries

DESSERTS

Iced Peanut Parfait

Salt Chocolate Ganache, Caramelised Banana and Lime

Strawberry Yoghurt and Vanilla Posset

Macerated Strawberries, Jelly and Jus

Baked Mandarin Cheesecake

Fresh Mandarin and Passion Fruit

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. This is a sample menu. If an item is not available, we will find a substitution. Please, inform us if you have any allergies or dietary restrictions.



THE CROWN

3 COURSES £55

STARTERS

Baked Hampshire Winslade Cheese

Warmed Ratte Potatoes, Walnut Salad

Seared Rye Bay Plaice

Morecambe Bay Cockles and Leek Fondue, Bone Sauce

Crisp Creedy Carver Chicken

Sweetcorn, Wild Mushrooms and Truffle Jus.

MAINS

Roasted Halibut

Langoustine Cream, Alsace Lardons and Hispi Cabbage

Smoked Aubergine and Scamozza Raviolo

Old Cotswold Legbar Hen Egg Yolk, 36 Month Aged Parmesan

Wagyu Beef Bavette

Onion Butter Puree, Pomme Anna, Pickles, Parsley and Buttermilk Sauce



Glass of Champagne Seasonal Sorbet or Glass of Champagne with Candied Strawberries

DESSERTS

Salted Chocolate Delice

Peanut Mousse, Banana and Tonka Bean Ice-cream

Baked Lemon Brulee Tart

Macerated English Strawberries, Raspberry Sorbet

Pink Champagne Poached Peaches

Toasted Almonds and Yoghurt and Lime Ice Cream

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CANAPE MENU

MEAT

£3.50 each

Veal Kiev Sweetbread

Garlic Butter

Grilled Beef Ribs

Confit Garlic Aioli

Chicken Wings

House Siracha, Gorgonzola

Crispy Lamb Breast

Green Tomato Chutney

Tamworth Pork Bon Bon

Black Pudding, Fruit Mustard

Oxtail Arancini

Bone Marrow

VEGETARIAN

£2.50 each

Tempura Courgette Flowers

Aged Feta, Truffle Honey

Crispy Blue Cheese Polenta

Pickled Walnut Ketchup

Truffled Baron Bigod Cheese

Caramelised Onion, Sour Cherry Crystal Bread

Cumin and Honey Hummus

Seeded Crackers, Seasonal Preserves

Comte Gougeres

Creamed Cheese and Green Olives

FISH

£3.50 each

Smoked Cods Roe

Bottarga, Toasted Sourdough

Deville Whitebait

Burnt Butter Hollandaise

Curried Mussel

Rarebit, Sourdough

Salmon Gravlax

Bilini, Citrus Crème Fraiche, Caviar

Kedgree Scotch Egg

Smoked Haddock, Curried Mayo

SWEET

£3 each

Salted Chocolate Tartlets

Banana and Lime

Yoghurt and Vanilla Tarlets

Coconut and Mango

Profiteroles

Muscovado Cream

Spanish Almond Cake

Whipped Vanilla Cream

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BOWL FOOD

MEAT

Guinea Fowl Jambonette £5

Smoked Pomme Puree, Truffle Jus

Steak Tartare £5

Charcoal and Whiskey Dressed, Crispy Brick Pastry

Pulled Lamb Hotpot £7

Buttered Cabbage, Crispy Potatoes, Rosemary Jus

Roast Beef £7

Buttered Swede, Horseradish Cream, Bordelaise Sauce

Crispy Pork Belly £6

Apple Sauce, Sauce Charcuterie

FISH

Devilled Whitebait £5

Burnt Butter Hollandaise

Crispy Fried Squid £5

Black Garlic, Mango Sweet Chili

Smoked Cods Roe £5

Bottarga, Toasted Sourdough

Chalk Stream Trout £6

New Potatoes, Sea Vegetables, Caviar Butter Sauce

VEGETARIAN

Marinated King Oyster Mushrooms £6

Toasted Freekah, 'Chorizo', Almond Yoghurt

Seasonal Risotto £6

Seasonal Vegetables, Crispy Shallots

Tempura Sweetcorn Popcorn £5

Black Garlic, Mango Sweet Chili

Triple Cooked Chips £5

Confit Garlic Aioli

SWEET

Coconut Yoghurt and Vanilla Posset £5

Peruvian Mango and Lime

Salted Chocolate Delice £6

Peanut Butter Mouse, Crushed Banana

Smoked Butter Sticky Toffee Pudding £5

Whipped Stem Ginger Cream

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CASUAL MENU

House Nuts (4 pax)	5.50
House Olives (4 pax)	5.50
Maldon Oyster, Champagne Mignonette	£20 for 6 / £36 for 10
Courgette Flowers, Aged Feta, Truffle Honey (V) (4 pax)	12
Curried Mussels & Crab Rarebit, Toasted Brioche, Paneer Cheese (2 pax)	9
Crispy Chicken Thighs, House Sriracha, Blue Cheese Dip (4 pax)	9
Crispy Squid, Black Garlic, Aioli (4 pax)	12
Chicken Wings (4 pax)	10
Grilled Beef Ribs, Confit Garlic Aioli (4 pax)	10
Oxtail & Oglesfield Croquettes, Oyster Mayo (3 pax)	10
Padron Peppers, Almond Yoghurt, Pine Nut Dukkah (4 pax)	6
Duck Liver Parfait, toasted bread (2 pax)	10
Scotch Eggs (4 pax)	12
Fries, Garlic Mayo (3 pax)	6
Charcuterie Board (4 pax):	20
<i>Salami, Chorizo, Lardo, Pickles, Seasonal Slaw, Sourdough</i>	
British Cheese Board (4 pax):	20
<i>Cropwell Bishop, Baron Bigod, Montgomery's Cheddar Onion Chutney, Grapes, Crackers, Fruit Bread</i>	
Plant-Based Platter (4 pax):	18
<i>Seasonal Hummus and Slaw, Crudities, Pickles, Sourdough (V)</i>	
Sea Food Platter (4 pax):	35
<i>Subject to change</i>	
Meat Platter (4 pax):	35
<i>Subject to change</i>	

SWEET

Baked Cheesecake, Pimm's, Summer Fruit, Pistachio (3 pax)	9
Salted Chocolate Delice, Peanut Mousse, Banana Ice Cream (3 pax)	9
Coconut Yoghurt & Vanilla Posset, Peruvian Mango & Lime (Vegan) (3 pax)	9

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