



THE CROWN

CROWN OLD FASHIONED

Bourbon, Peated Scotch, Orange Bitters, Candied Orange

£11.50

COCKTAIL HAPPINESS

*Monday - Thursday
5 pm to 8 pm*

£7 Selected Cocktails Only

HOUSE BLOODY MARY

*Vodka, Bitters, Tabasco, Salt, Tomato Juice, Micro Herbs, Olives
Glass £9 or Jug £34*

SPARKLING & CLASSY

CRYSTAL BUBBLES <i>Taittinger Champagne, Orange Bitters, Fresh Rosemary, Fresh Orange</i>	15
THYME FOR FIZZ <i>Prosecco, Blueberry Syrup, St. Germain, Thyme, Fresh Blueberries</i>	9.50
WINTER APEROL <i>Aperol, Prosecco, Cranberry Juice, Dried Cranberries, Orange Slice</i>	9.50
RASPBERRY BELLINI <i>Prosecco, Raspberry Puree, Candied Strawberries</i>	10

INSPIRED MARTINIS

MIDNIGHT CHOCOLATE <i>Spiced Rum, Hazelnut & Chocolate Liqueurs, Gold Leaves, Crushed Hazelnuts</i>	11
BLOOD RUBY <i>Blood Orange Gin, Sweet Vermouth, Chambord, Orange Juice, Maraschino Cherry</i>	10
SNOWFLAKE <i>Vanilla Vodka, Crème de Cacao, Cointreau, Cream, Marshmallows, White Chocolate Stars</i>	9.50
BLUSH <i>Gin, St. Germain, Grapefruit Juice, Prosecco Top, Fresh Rosemary, Dried Rose Petals</i>	10
FLAMING <i>Habanero Tequila, Cointreau, Cranberry Juice, Fresh Lime, Chilli Flakes</i>	11.50

LONG & REFRESHING

CROWN PUNCH <i>Rum, Cointreau, Passion Fruit Puree, Orange Juice, Dried Citrus, Mint Leaves</i>	10.50
RED QUEEN <i>Red Wine, Chambord, Grapefruit Juice, St. Germain, Cinnamon Stick, Winter Fruit</i>	9.50
THE DUKE <i>Brandy, Pineapple Juice, Orange Bitters, Black Pepper, Nutmeg, Dried Pineapple</i>	10

SHORT & STYLISH

MAPLE SOUR <i>Rum, Lime Juice, Maple Syrup, Egg White, Lemon Peel, decorated with Autumn Leaves</i>	9.50
RASPBERRY RIPPLE <i>Vodka, Raspberry Puree, Baileys, Grenadine, Fresh Berries, Mint</i>	9.50
THE LUCKY <i>Whiskey, Apple Juice, Angostura Bitters, Cinnamon Syrup, Candied Orange, Cinnamon</i>	10.50

VINTAGE COLLECTION

NEGRONI <i>Gin, Campari, Sweet Vermouth, Orange Slice</i>	9
MOJITO <i>Rum, Bitters, Lime Juice, Soda, Crushed Ice, Fresh Mint</i>	9.50
COSMOPOLITAN <i>Vodka, Cointreau, Cranberry Juice, Maraschino Cherries</i>	10
WHISKEY SOUR <i>Whiskey, Egg White, Lemon Juice</i>	9.50
MARGARITA <i>Tequila, Lime Juice, Cointreau, Sea Salt</i>	10
ESPRESSO MARTINI <i>Vodka, Kahlua, Fresh Espresso Shot, Coffee Beans</i>	10
PORN STAR MARTINI <i>Vanilla Vodka, Passion Fruit Puree, Prosecco Shot</i>	10

MOCKTAILS

VIRGIN MOJITO <i>Soda, Fresh Lime Juice, Bitters, Crushed Ice, Mint Leaves</i>	7
VELVET <i>Raspberry Puree, Cranberry Juice, Soda, Dried Berries, Cinnamon Stick</i>	7
MIST <i>Passion Fruit Puree, Pineapple Juice, Lime, Winter Fruit</i>	7
BUBBLES <i>Apple Juice, Sparkling water, Fresh Apple Slices, Ground Cinnamon</i>	7
RUSSIAN COFFEE <i>Espresso Coffee Shot, Fresh Cream, Vanilla Syrup, Mint Leaves</i>	7

You will be asked to prove that you are aged 18 or over when you order alcohol. Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your drinks bill. This is a sample menu, if an item is not available, we will offer you an alternative. Please, ask for more Vintage Cocktails. Please, inform us if you have any allergies or dietary restrictions.



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SPARKLING

125ml/Bottle

NV Prosecco Extra Dry, Fiol, Italy	8 / 40
NV Brut Reserve, Taittinger, France	14 / 82
NV Brut Prestige Rose, Taittinger, France	100
Moët & Chandon Imperial NV, France	95
Digby Fine English Brut, Kent	85
Digby Vintage Reserve Brut Fine English, Sussex 2013	100
Digby Vintage Rose Brut, Sussex 2014	110

RED WINE

175ml/Bottle

Grenache, Tinto Sobre Lias, Spain 2020	6/22
Nero d'Avola, Molino a Vento, Sicily 2019	7.50/28
Bordeaux Blend, Mountain Red, Thelema, South Africa 2017	8/30
Syrah Grenache Organic, Domaine Cazes, France 2019	9/34
Malbec, El Esteco, Argentina, 2019	10/38
Rioja Crianza, Sierra Cantabria, Spain 2017	10.50/40
Rosso di Montepulciano, Poliziano, Italy 2019	46
Pinot Noir, Massale, Australia 2019	50
Cabernet Sauvignon, Chateau Ste Michelle, USA 2017	65
Margaux, Le Relais de Durfort-Vivens, France 2015	95
Barbaresco Bordini DOCG, La Spinetta, Italy 2017	115

CROWN MULLED WINE

*Red Wine, Plum Brandy, Cinnamon,
Winter Spices, Fresh Oranges*
£7

WHITE WINE

Grenache Blanc, Blanco Sobre Lias, Spain 2020	6/22
Picpoul de Pinet, Château Morin Langaran, France 2019	8/30
Sauvignon Blanc, Sutherland, South Africa 2020	9/34
Albariño, Ramón Bilbao, Spain 2020	9.50/36
Pinot Bianco, Cora DOC, Colterenzio, Italy 2020	10/38
Bourgogne Chardonnay, Joseph Drouhin, France 2020	12/46
Riesling Blend, Dufte Punkt, Chaffey Bros Wine Co, Australia 2018	48
Pinot Gris Réserve, Trimbach, France 2017	56
Trebbiano d'Abruzzo DOC Anfora Organic, Francesco Cirelli, Italy 2018	72
Chardonnay, Stag's Leap Wine Cellars, California 2018	86
Chablis 1er Cru, Domaine Louis Michel, France 2017	98

ROSE WINE

Saumur Rosé, La Cabriole, France 2020	9/34
Grenache Blush, Chateau Léoube, Provence 2020	12/46



THE CROWN

GIN SELECTION

Beefeater, London, w/ Lime	4.50/8
Pink Beefeater, London, w/ Candied Strawberries	5/9
Whitley Neil Blood Orange Gin, London, w/ Dried Blood Orange	5.50/10
Hendricks, Scottish, w/ Fresh Cucumber	5.50/10
Monkey 47, w/ Citrus Peel	6/11
Chase Sloe & Mulberry Gin, Hertfordshire, w/ Fresh Berries	6/11
Bombay Sapphire, w/ Sprig of Rosemary	5/9
Silent Pool, Surrey, w/ Fresh Orange	6/11
Sipsmith, Chiswick, w/ Lime & Mint	5.50/10

TONICS

2.50 each

Tonic
Slim Tonic
Mediterranean
Angostura Bark
Cucumber and Elderflower
Rhubarb and Hibiscus

VODKA

Absolute Blue	4.50/8
Absolute Vanilla	5/9
Black Cow	6/11
Grey Goose	6.50/12

TEQUILA

Jose Cuervo Classico	4.50/8
Habanero Infused Tequila	5/9
Patron XO Café	5.50/10
Patron Silver	6.50/12
Patron Reposado	7/13

RUM

Havana Club White 3yo	4.50/8
Havana Club Dark 7yo	5/9
Diplomático Reserva Exclusiva	6/11
Kraken Spiced	5.50/10
El Dorado 21 yo	10/19

BOURBON

Buffalo Trace	5/9
Woodford Reserve	6/11

IRISH WHISKEY

Jameson, Blended	4.50/8
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SCOTCH WHISKY

Johnnie Walker Black Label, 12yo Blended	5/9
Talisker Storm, Single Malt	8/15
Balvenie Caribbean Cask, 14yo Single Malt	9/17

JAPANESE WHISKY

Suntory Yamazaki Reserve, Single Malt	10/19
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BRANDY & COGNAC

Martell VS Cognac	6.50/12
Remy Martin VSOP Fine Cognac	8/15
Baron de Sigognac Armagnac VSOP	8.50/16

DRAUGHT BEERS

The Crown Lager, 4.8%	6/3
Amstel, Lager, 4.1%	5.50/2.75
Neck Oil, Session IPA, 4.3%	6.80/3.40
Moretti, Lager, 4.6%	6.20/3.10
Orchard Thieves Cider, 4.5%	6/3
Big Smoke Pilsner, Lager, 4%	6.40/3.20
Gamma Ray, American Pale Ale, 5.4%	7/3.50
Guinness, 4.1%	6.40/3.20
Signal, Turbo Joost, Hazy Pale Ale, 5.5%	6.40/3.20
St Austell, Tribute, Cask Ale, 4.2%	5.50/2.75
Big Smoke Fruju, NE, Pale Ale, 4.9%	7/3.50

SOFT DRINKS

Blood Orange Soda	2.50
Raspberry & Rose Soda	2.50
Coke / Diet Coke	3/2.50
Lemonade	2.50
Juices	2.50
J20	3.50
Ginger Ale	2.50
Ginger Beer	2.50

BOTTLE BEER & CIDERS

LUCKY SAINT Alcohol Free, Gluten Free, Vegan 0.5%	5.50
BREWDOG VAGABOND PALE ALE Gluten Free, Vegan 5.4%	6
REKORDERLING CIDER Wild Berries / Pear 5%	6.50

Mixer is not included in alcohol pricing. Prices are for 25ml and (/) 50ml. Soft drinks are 200ml. You will be asked to prove that you are aged 18 or over when you order alcohol. Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your drinks bill. This is a sample menu, if an item is not available, we will offer you an alternative. Please, inform us if you have any allergies or dietary restrictions.