



THE CROWN

CHISWICK

Freshly baked bread and focaccia	3.00
Gazpacho	6.00
Dorset rock oysters	(each) 2.20
Red prawn tartare, quinoa, samphire and garlic croutons	8.70
Ballotine of foie gras, pickled gooseberries, toasted brioche	12.20
Steak tartare	9.00 / 18.00

Salads

Cantaloupe melon, pickled Tropea onion, Magenta lettuce and mascarpone	7.50 / 13.00
Flat peaches, thyme, buffalo Stracciatella and almonds	7.50 / 13.00
Grilled courgettes, spinach, confit garlic, salted ricotta and pistachios	7.50 / 13.00
Smoked haddock, cime di rapa, Amalfi lemon, horseradish and croutons	8.00 / 14.00

Crayfish à la meunière

11.00 (starter) / 22.00 (main, with aioli and chips)

Handmade linguine, clams, cherry tomatoes, garlic and parsley	16.50
Melanzane alla parmigiana, mixed leaf salad	13.50
Stuffed peppers, cherry tomato sauce, Taleggio (v/vg)	12.00
Grilled monkfish tail, baked tomatoes, ricotta, salmoriglio	17.90
Roast whole mackerel, runner beans, chickpeas, Cornish leaves	16.00
Grilled rabbit leg, Alsace bacon, French beans and mustard sauce	17.75
Barbary duck breast, girolles, Swiss chard, beetroot, cherry jus	17.80

Sharing or grill

Served with béarnaise sauce, chips and salad:

Bavette steak	16.80
Veal chop	29.50
Côte de Boeuf (for two to three)	80.00

Chips 4.00 – Mixed leaf salad 3.50 – Heirloom tomato salad 4.50 – Friarielli 4.75

Armagnac tiramisu	7.00
Colonel Normand (apple sorbet with Calvados)	7.50
Chocolate mousse, raspberries and sorbet, Amaretti	7.50
Crème caramel	6.00
Sicilian cannolo, ricotta, pistachios, candied orange	6.50
Strawberry pavlova	7.50

La Fromagerie cheeses

4.50 each or three for 12.50

Brillat-Savarin; Sainte-Maure-de-Touraine; aged black peppercorn Pecorino; Caciocavallo; Gorgonzola

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