



# THE CROWN

## CHISWICK

Freshly baked bread and focaccia	3.50
Jersey Rock Oysters	(each) 2.20
Gazpacho	6.00
Gravlax, sweet mustard, dill and sourdough	9.00
Ballotine of foie gras, pickled gooseberries, toasted brioche	12.20
Steak tartare	9.00

### Salads

Escarole, guanciale, avocado and soft boiled egg, green dressing	7.50 / 14.50
Flat peaches, thyme, buffalo Stracciatella and almonds	7.70 / 13.00
Heirloom tomatoes, goat's curd and herbs	7.50 / 12.00

### ***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, bitter leaf salad	13.50
Roast whole mackerel, runner beans, chickpeas, Cornish leaves	16.50
Grilled monkfish tail, baked tomatoes, ricotta, salmariglio	18.50

### *Sunday roasts, all served with roast potatoes, leek gratin and buttered greens:*

Pork belly with apple sauce	17.00
Roast sirloin of Irish Hereford 45 day aged beef, horseradish sauce	19.50
Slow roast shoulder of lamb, herb crumb, mint sauce (for two to share)	38.00

Armagnac tiramisu	7.00
Chocolate mousse, raspberries and sorbet, Amaretti	7.50
Sicilian cannolo, ricotta, pistachios, candied orange	(each) 6.50
Crème caramel	6.00
Colonel Normand (apple sorbet with Calvados)	8.00
<i>La Fromagerie cheeses</i>	4.50 each or three for 12.50
Brilliant-Savarin; Sainte-Maure de Touraine; Aged black peppercorn Pecorino; Caciocavallo; Gorgonzola	

### ***Kids' menu***

Roast beef or pork belly, roast potatoes, greens	7.50
Or Penne alla Napolitana	
And a scoop of vanilla ice cream	

Prices are inclusive of VAT. An optional gratuity of 12.5% will be added to your final bill Please inform a member of the team if you have any allergies or dietary requirements