

THE CROWN

AT AMPNEY BROOK

A LA CARTE MENU

Thursday to Saturday 12pm - 9pm

Table Snacks & Small Plates

Bombay spiced pork
scratchings (gf) 3.25

Botanical marinated
green olives (gf) (ve) 3.95

Smoked ham hock and cheddar croquettes, spring
truffle and parmesan dressing 7.50

Freshly baked ancient grain sourdough,
whipped smoked butter & Cornish sea salt (v) 5.50

Grilled flatbreads, salt baked beetroot, goats cheese,
balsamic red onions and rocket (v) 5.95

Pork leek and apple sausage roll,
Black pudding brown sauce 6.95

Starters

Laverstoke Park buffalo mozzarella, heritage tomatoes,
toasted seeds & Bloody Mary dressing (v) 8.50

Raclette soufflé, Oglesfield cheese, crispy bacon,
confit potato and gherkin garnish 8.75

Signature prawn cocktail, romaine lettuce,
shaved fennel, pickled apple 9.50

Bang Bang cauliflower, fermented scotch bonnet
mayo and shredded Thai herbs (gf) (ve) 7.25

Gin cured salmon, wild garlic cream,
pickled rhubarb & red vein sorrel (gf) 10.50

Crispy duck and watermelon salad,
pickled cucumbers, fermented red chilli,
Thai basil, soy & ginger dressing (gf) 9.25

Dorset 'Nduja scotch egg, avocado, lime and basil.
Fennel & apple slaw 8.75

Wild garlic and rabbit terrine, tarragon,
pear and elderflower puree, celeriac remoulade,
sourdough toast 9.50

Cornish Crab cake, Wye Valley asparagus, lobster and
champagne sauce, caviar crème fraiche 9.95

Classics & Main Event

Signature Chicken Caesar salad, romaine lettuce,
soft boiled St Ewe's egg, smoked anchovy and
rosemary crumb, Parmesan truffle dressing 15.95
Add freshly grated Wiltshire Truffle 3.00

Fish and Chips, beer battered haddock,
beef dripping chips, minted marrow fat peas,
tartare hollandaise 16.75

Luxury fish pie, fresh haddock, scallops, tiger prawns and
a poached St. Ewes egg in a creamy lobster sauce.
Topped with Duchess potatoes 18.50

12hour braised pork belly, raclette potato terrine,
wild garlic puree, peas, bacon and braised spring greens,
Madeira cream sauce 19.50

Brick lane Lamb chop curry. Marinated and grilled
lamb chops, medium spiced tomato & cardamom curry sauce,
pilau rice, onion seed raita, green chilli and mint chutney,
Masala spiced popadom 23.95

Pea & asparagus risotto, chargrilled courgette,
shaved Sussex Charmer and fresh mint 14.95 (v)
Add smoked bacon lardons 2.75

Chicken Milanese, Organic British chicken coated
in parmesan breadcrumbs, fresh egg linguini
and angry tomato & 'nduja sauce 18.50

Ultimate chicken and ham pie. Hand raised hot
water crust pastry, white wine braised chicken,
flaked ham hock, leek and tarragon cream sauce. Served
with creamed mash & beef fat carrots 17.50

Robata Grill & Grosvenor Collection Burgers

Marinated flat iron steak,
served pink, triple peppercorn
sauce, skin on fries 21.95

British Wagyu beef burger, bacon jam,
Red Leicester cheese. Signature house sauce, marinated
beef heart tomato, red onion & gherkin 18.95

Plant based burger, smoked vegan cheese & vegan
bacon. Signature house sauce, marinated beef heart
tomato, red onion & gherkin (ve) 16.95

12oz cote-de-bœuf, champagne hollandaise,
skin on fries (gf) 34.95

Garam masala marinated lamb chops, green chilli,
coriander & mint chutney (gf) 19.95

Bone in corn fed chicken,
dauphinoise potatoes, asparagus
and truffle jus (gf) 16.95

Whole sole cooked on the bone.
Wild garlic and caper buttered shrimps,
fresh lemon 21.50

Buttermilk chicken burger, avocado,
coronation slaw, 'nduja tomato sauce 14.95

Sides

Butterhead lettuce, radish,
garden herb and flower salad,
sumac dressing (gf) (ve) 3.50

Grilled asparagus, peas & spring
green, wild garlic and caper
butter (gf) 4.50

Star anise and duck fat roasted
carrots, goat's curd and green
chilli and mint chutney (gf) 3.50

Salt baked Heirloom beets,
pomegranate dressing and
chervil (gf) (ve) 3.50

Beef dripping
skin on fries (gf) 3.50

Heirloom varieties of Isle of Wight
tomatoes, fresh rocket & parmesan.
Olive oil and balsamic on
the side (gf) (ve) 3.95

Potato, cheese & bacon terrine.
Dauphinoise potatoes topped
with bacon jam and
Oglesfield cheese 4.95

Triple cooked beef dripping
chips with bone marrow
gravy (gf) 4.50

Confit new potatoes,
lemon, olive oil and soft garden
herbs (gf) (v) 3.75

Sauces

Fermented scotch bonnet & lime mayo (gf) (ve) 1.00 | Wild garlic and caper butter (gf) (v) 1.50 | Triple peppercorn sauce (gf) 2.00 | Bone marrow gravy (gf) 2.00
Chervil & champagne hollandaise (v) 2.00 | Green chilli, coriander and mint chutney (gf) (ve) 1.50 | Spring chicken and truffle jus (gf) 2.00

Vegan and gluten-free menus are available on request. Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

