

THE CROWN

AT AMPNEY BROOK

SUPPER MENU

Monday to Wednesday 6pm - 9pm

Table Snacks & Small Plates

Bombay spiced pork
scratchings (gf) 3.25

Botanical marinated
green olives (gf) (ve) 3.95

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

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

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 Signature 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

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

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

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

Beef dripping
skin on fries
(gf) 3.50

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

Breakfast Social
All happiness depends on
a leisurely breakfast

Monday to Sunday
7am - 11am

Table D'Hote Social
Indulge in a 2-course
or 3-course menu

Monday to Wednesday
11.30am - 6pm

Sunday Social
Sundays just aren't Sundays without
a seriously delicious roast

Sunday
12pm - 6pm

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.

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DRINKS MENU

<i>Draft Beer</i>		Half	Pint	<i>Champagne/Sparkling</i>			125ml	Bottle	<i>Cocktails</i>	
Camden Hells	2.90	5.80	Coates & Seely, Bretagne Brut Reserve NV			11.50	55.00	Wild Thyme and Honey 11.50		
Cotswold Lager	2.80	5.60	La Folie Sparkling Rose, Mirabeau, Provence			11.30	45.00	Cotswold Gin, Honey and Thyme Syrup, Soda		
Cornish Gold Cider	2.50	5.00	Taittinger Champagne, Brut Reserve NV			12.50	72.00	Mojito 10.50		
Grolsch Pilsner	2.50	4.90						Koko Kanu Rum, Lime Juice, Mint, Soda		
Guinness	2.80	5.50	<i>White Wine</i>			175ml	250ml	Bottle	Hayman's High Ball 11.00	
Meantime Easytime	2.80	5.35							Chambord, Hayman's Gin, Apple Juice and Ginger Ale	
Meantime IPA	2.90	5.80	Albarino, Domingo Martin, Rias Baix 2020			11.30	15.50	45.00	Cosmopolitan 10.50	
Peroni Nastro Azzurro	3.00	6.00	Chenin Blanc, Rebeland			7.50	10.00	27.00	Ketel One, Cranberry, Grand Marnier, Lime Juice	
Pilsner Urquell	2.80	5.60	Haystack Chardonnay, Journeys, S'bosch			9.50	12.50	36.00	Espresso Martini 10.50	
Seasonal Ale	2.25	4.50	Macabeo, Finca Valero, Carinena			6.00	7.50	22.00	Ketel One Vodka, Kahlua Coffee Liqueur, Coffee Extract, Vanilla Syrup	
Camden Hells	2.90	5.70	Picpoul di Pinot, Cap Cette			7.80	10.50	29.50	Peach Cup 10.00	
Cornish Gold Cider	2.50	5.80	Pinot Gris, Jean Biecher			8.00	10.50	30.00	Hayman's Peach Gin, Peach Liqueur, Luscombe Lemon	
Grolsch Pilsner	2.50	4.90	Sauvignon Blanc Touraine, Chat Roche			9.00	12.00	34.00	Rockstar Martini 12.50	
			Terra Alpina Pinot Grigio Dolomiti					41.00	Ketel One Vodka, Passoã, Pineapple Juice, Passion Fruit Purée	
			Trebbianco d'Abruzzo, Ponte Miliano				8.00	23.00	Royal Elderflower 11.00	
<i>Soft Drinks</i>			<i>Rosé Wine</i>			175ml	250ml	Bottle	Coates & Seely and St. Germain	
Appletiser		3.40							Grosvenor Collection Garden Spritz 11.00	
Elderflower Sparkling Presse		3.40	Azure Rosé Mirabeau, Provence			11.50	15.50	45.00	Hayman's Gin, St Germain, Soda, Prosecco, Lime Juice	
Coca Cola		3.20	Miraflores Rosé, Domaine Lafage			10.00	12.90	38.00	British Negroni 11.00	
Coca Cola Zero Sugar, Draught		4.20	Pinot Grigio Blush pavia, Conto Vecchio			7.00	8.00	26.00	Sipello, Cotswold Gin, Discarded Vermouth	
Coca Cola, Draught		4.20							The Perfect Storm 10.00	
Diet Coke		3.20	<i>Red Wine</i>			175ml	250ml	Bottle	Cut Rum Spiced, Ginger Beer, Lime Juice	
Diet Coke, Draught		4.20							Valencian Sour 11.50	
Double Dutch		3.00	Cote Sud Catalanes, Domaine Lafage					28.50	Vegan Foamer, Maraska Liqueur, Whisky and Float of Tinto Bobal	
Cucumber & Watermelon			Cotes du Rhone Rouge, St Cosme					39.00		
Double Lemon			Huntsman Shiraz Journey's End Stellenbosch			10.50	12.00	35.00		
Ginger Ale			La Traca Tinto, Bodega, Valencia			8.00	10.50	29.50		
Ginger Beer			Lorosco Reserva Cabernet Sauvignon			7.00	8.50	25.00		
Indian Tonic Water			Moonseng Merlot, Saint Mont			7.50	9.50	28.00		
Skinny Tonic Water			Tempranillo Garnacha, Carinena			6.00	7.50	22.00		
Soda										
Eager		4.00								
Apple Juice										
Cranberry Juice										
Grapefruit Juice										
Orange Juice										
Pineapple Juice										
Pomegranate Juice										
Tomato Juice										
Luscombe		3.80								
Elderflower										
Hot Ginger Beer										
Rhubarb Crush										
Sicilian Lemon										