

THE CROWN

AT AMPNEY BROOK

BRUNCH MENU

Saturday 11am – 3pm

Add Free-Flowing

34.95 per person

*Choose from all Draught Beer or Cider, House Wine, Prosecco, Cosmopolitan, Rockstar Martini, Espresso Martini, House Mimosa, Peach Bellini, Pickle Juice Bloody Mary,
(Ask a server for the seasonal no and low options)*

Classics

Eggs Benedict, cured Speck ham, poached St. Ewe's free range eggs, truffle hollandaise, toasted English muffin 8.95

Eggs Royal, John Ross smoked salmon, poached St. Ewe's free range eggs, champagne hollandaise, toasted English muffin 9.95

Mushroom & Egg Florentine, wilted spinach, roasted portobello mushroom, poached St. Ewe's free range eggs, champagne hollandaise, toasted English muffin (v) 8.50

Full English, Cumberland sausage, smoked bacon, Laverstoke black pudding, homemade hash brown, St. Ewe's free range eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, spicy 'nduja baked beans, toasted sourdough 13.95

Vegetarian Breakfast, Plant based sausage, St. Ewe's free range eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, toasted sourdough (v) 12.95

Smashed seasoned avocado, toasted sourdough, marinated heirloom tomatoes, chilli flakes and pea shoots (v) 8.25

Add a poached St. Ewe's free range egg 1.00

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

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

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

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

Main Event

Buttermilk pancake stack, smoked streaky bacon & maple syrup 7.50

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

Ultimate ham & cheese toastie; double grilled farmhouse bread, sliced speck ham, torn Tunworth cheese, truffle bechamel, wild thyme & honey 9.50

Steak and eggs, marinated minute steak, sunny side up St. Ewe's egg, grilled portobello, heritage tomato and béarnaise sauce 18.95

Crispy chicken waffle, avocado, bacon, maple syrup 10.95

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

Truffle Cheese soufflé, Wye Valley asparagus, spring truffle cheese sauce 10.95

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

Salads

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

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

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

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

Salt baked beetroot, quinoa and pomegranate salad. Fresh rocket, mint & sumac dressing (gf) (ve) 6.95 / 12.95

Sweet Treats

Scotch pancake stack with berries, coconut yoghurt, Amalfi lemon curd, blueberry compote and fresh strawberries. Maple syrup served on the side (gf) (v) 7.25

Seasonal fruit plate, chargrilled peaches, coconut yoghurt, fresh raspberries & lemon verbena (gf) (ve) 7.95

Affogato bomb, salted caramel, vanilla ice cream, chocolate and fresh espresso 7.25

Rhubarb and raspberry Eton mess, poached rhubarb, soft whipped vanilla cream, crunchy pink peppercorn meringue shards, raspberry sorbet and baby basil (v) 7.75

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

