

# THE CROWN

## AT AMPNEY BROOK

### BRUNCH MENU

Saturday 11.30am - 5pm

#### *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 Wiltshire ham, poached St. Ewe's free-range eggs, truffle hollandaise, toasted English muffin and fresh Wiltshire truffle 11.95

Eggs Royale, Bibury smoked trout, poached St. Ewe's free-range eggs, champagne hollandaise, toasted English muffin and fresh Wiltshire truffle 12.95

Mushroom & Egg Florentine, wilted spinach, roasted portobello mushroom, poached St. Ewe's free-range eggs, champagne hollandaise, toasted English muffin and fresh Wiltshire truffle (v) 11.50

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, a poached St. Ewe's free range egg toasted sourdough, marinated heirloom tomatoes, chilli flakes and pea shoots (v) 9.25

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 16.50

Plant based burger, smoked vegan cheese & vegan bacon. Signature house sauce, marinated beef heart tomato, red onion & gherkin (ve) 18.95

#### *Main Event*

*Sandwiches served with Fries & Salad*

Club sandwich, crispy breadcrumb chicken, maple cured bacon, crushed avocado, heritage tomatoes & fermented chilli mayo 16.25

Smoked Bibury trout open sandwich; grilled sourdough, crushed avocado, cold smoked Bibury trout, radish, lemon zest and spring herbs 14.95

Ultimate ham & cheese toastie; double grilled farmhouse bread, sliced speck ham, torn Tunworth cheese, truffle bechamel, wild thyme & honey 13.95

Buttermilk Scotch pancake stack with smoked streaky bacon and maple syrup (gf) 7.50

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

Marinated flat iron steak, served pink, triple peppercorn sauce 22.50

Fish & Chips, beer battered haddock, beef dripping chips, minted pea compote, tartare 17.95

Pea, broad bean & asparagus risotto, parmesan crisp & fresh mint 14.95 (v)\*  
*Add smoked pancetta lardons 2.50*

#### *Salads*

Laverstoke Park buffalo mozzarella, heritage tomatoes, toasted seeds & Bloody Mary dressing (v)\* 9.50

Crispy duck and watermelon salad, pickled cucumbers, pomegranate, spring onion fermented red chilli, Thai basil, soy & ginger dressing (gf)\* 9.50

Signature prawn & crayfish cocktail, romaine lettuce, shaved fennel, pickled apple 11.25

Signature Chicken Caesar salad, romaine lettuce, soft boiled St Ewe's egg, smoked anchovy and rosemary crumb, Parmesan truffle dressing 17.95  
Add freshly grated Wiltshire Truffle 3.00

Superfood Salad  
Salt baked beetroot, quinoa, pomegranate, rocket, mint & sumac dressing (gf) (ve) 12.95  
*Add Chicken 7.95*

#### *Sides*

Triple cooked beef dripping chips (gf) 4.75

Beef dripping skin on fries (gf) 3.75

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

Heirloom varieties of Isle of Wight tomatoes, fresh rocket & parmesan. Olive oil & balsamic (gf) (ve) 4.25

*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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## DESSERTS & CHEESE

*We've included something to suit everyone's taste, revisiting old favourites and using seasonal fruits to produce a series of vibrant, indulgent and homemade dishes.*

Rhubarb crumble & custard tart, red vein sorrel, guava sorbet 8.95

Belgium chocolate delice, textures of raspberry, smoked sea salt, lemon balm 9.75

Passionfruit iced parfait, mango sorbet 8.50

Peach melba pavlova, coconut cream, lemon & basil sorbet (ve) 9.75

Vanilla bourbon panna cotta, pink Champagne & strawberry compote, lavender shortbread 9.95

Griottine cherry & coconut dacquoise, vanilla Bavaria, match tea sponge, coconut sorbet 8.95

Ice cream and sorbet selection

– please ask our server for today's black board selection 1.95 e/a

Black board cheese selection, British and local cheeses, fresh grapes, artisan crackers, real ale chutney (v) – please ask our server for today's selection

2 cheeses 9.50 | 4 cheeses 15.00

## FOR THE ROAD

### *Sweet Wines, Port & Sherry*

Muscat de Rivesaltes Domaine Lafage 2018 7.80

Petit Guiraud Sauternes Bordeaux 2016 10.00

La Guita, Manzanilla 4.50

Quinta do Vallado 10 yr Tawny Port 5.00

Quinta do Vallado 20 yr Tawny Port 8.00

Warre's LBV 2014 4.50

### *Lunch Social*

Enjoy a lighter A La Carte menu with an additional selection of sandwiches and lighter bites

Monday to Wednesday  
11.30am – 6pm

### *Saturday Jazz "Sax on Sat"*

Enjoy the amazing vibes of live saxophonist on Saturday lunch times. Every last Saturday of the Month.

Saturday  
1pm – 4pm

### *Sunday Sessions*

Live acoustic music sponsored by "Eight Ray Music". Playing from 1pm to 4pm every Sunday alongside our wonderful Sunday luncheon.

Sundays  
1pm – 4pm

### *Brunch Social*

Start as you mean to go on, join us for a bottomless brunch every Saturday

Saturday  
11:30am – 5pm

### *Evening Social*

Indulge in a truly special dining experience with an extensive A La Carte menu

Monday to Saturday  
5pm – 9pm

### *Sunday Social*

Sundays just aren't Sundays without a seriously delicious roast

Sunday  
11:30am – 9pm