

THE CROWN

AT AMPNEY BROOK

SUNDAY LUNCH MENU

11.30am - 9pm

Table Snacks & Small Plates

Bombay spiced pork
scratchings (gf) 4.25

Botanical marinated olives (gf) (ve) 4.50

Freshly baked ancient grain sourdough,
whipped butter & Cornish sea salt (v) 6.50

Starters

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

Tunworth, baked Somerset camembert to
share, wild thyme and honey, sourdough
14.50

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

Bang Bang cauliflower, fermented scotch
bonnet mayo & shredded Thai herbs (gf)
(ve) 7.50

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

Chorizo scotch egg, 'Nduja Ketchup, apple
& fennel slaw 8.75

Classics & Main Event

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

Whole sole cooked on the bone.
Wild garlic & caper buttered shrimps,
fresh lemon 22.95

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

Roasts

*All served with smoked duck fat roast potatoes, buttered spring greens, confit heritage carrots,
homemade Yorkshire pudding and lashings of house-gravy.*

Majority of our roasts can be adapted to use non-gluten containing ingredients

Gloucester Old Spot pork loin, 12-hour pork
belly & burnt apple puree
19.95

30 day Dry-aged Sirloin of British beef,
homemade horseradish cream
24.50

Lemon, thyme & honey roasted poussin,
butternut squash puree
18.75

Rosemary roasted leg of lamb,
crispy lamb shoulder hash, homemade
mint sauce & crispy wild garlic
22.50

Celeriac, rainbow roast,
carrot & swede mash, braised red cabbage, spring
greens and salt baked beetroots (gf) (ve)
16.95

Sides

Braised spiced red cabbage, Braeburn apple and
balsamic 4.50

Signature cauliflower cheese, slow roasted
cauliflower wedges, Sussex charmer,
Ogleshield and parmesan cream sauce
(gf) (v) 6.50
Add freshly grated Wiltshire Truffle 3.00

Smashed carrot and swede mash,
finished with sage butter
(gf) (v) 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 delicie, 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 c/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