

THE CROWN

AT AMPNEY BROOK

OUTDOOR DINING MENU

Main Event

Miso Roasted Aubergine (gf) (v) (ve) 24.95
Charred Pineapple & Pickled Jalapeño Relish

Whole Grilled Poussin (gf) 29.95
Lemon & Rosemary Marinade

Grilled Wild Halibut (gf) 31.95
Ampney Brook Chimichurri

Native Lobster Brioche Bun 31.95
Butter Poached, Shaved Fennel, White Truffle Mayonnaise

Shoulder of Saltmarsh Lamb (gf) 33.95
Slow Cooked & Finished Over Fire, Moroccan Spiced Gravy

Salt Aged British Beef Short-Rib (gf) 35.95
Crispy Fried Onions, Marmite Glaze

Sharing Aged British Beef Tomahawk Steak (gf) 115.95
*Bone Marrow & Canadian Maple Butter
(For Two to Three Sharing)*

Perfect Sides

Korean Glazed Cauliflower, Shaved Heritage Carrots, Garden Herbs (v) (ve)

Israeli Cous Cous, Cold Pressed Olive Oil, Persian Pomegranate & Preserved Lemon (v) (ve)

Smoked Sea Salt & Coal Baked Sweet Potatoes (gf) (v) (ve)

Wiltshire Truffled Baby Potatoes, Garlic Chives & Aged Parmesan (gf) (v)

Hay Smoked Feta, Spinach & Amalfi Lemon Dip (gf)

The Crown House Slaw (gf)

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (***) = CAN BE ADAPTED TO VEGAN OR GLUTEN FREE 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.