

# THE CROWN

AT AMPNEY BROOK

## A LA CARTE MENU

Monday to Saturday 12pm until 10pm

### Small Plates

Chorizo spiced pork scratchings 3.75

Green Goddess Nocellara olives (ve) 3.95

Freshly baked ancient grain sourdough, summer truffle butter & Cornish sea salt (v) (\*\*) 5.95

Grilled flatbreads, 'Nduja sauce, roquito peppers, bocconcini mozzarella pearls, fresh rocket 6.25

Bang-Bang cauliflower, fermented Scotch bonnet, yuzu and sesame mayo, coriander shoots and fresh mint (ve) 5.95  
Upgrade to crispy battered tiger prawns 2.95

Crispy lobster arancini, avocado, lime and basil purée 6.95

### Starters

Seasonal soup of the day 6.95  
*Ask your server for today's choice*

Duck liver parfait, apricot and ginger chutney, spiced onion crumb and toasted brioche 7.95

Heritage tomato and Goat's cheese salad, grilled sourdough, toasted seeds, baby basil & beersamic dressing (v) (\*\*) 8.50

'Nduja Scotch egg, soft boiled St. Ewe's egg, avocado, lime and basil purée 8.50

Sussex Charmer cheese soufflé, Cornish Orchard cider and summer truffle sauce 8.95

Hoisin glazed crispy duck and watermelon salad, Asian slaw, fermented red chilli, roasted sesame seeds (\*\*) 8.95

Bloody Mary prawn cocktail, poached tiger prawns, Bloody Mary marie rose, gem lettuce, avocado and cucumber, prawn and paprika crumb 11.95

Cornish crab cake, lobster cream sauce, poached St. Ewe's egg and chervil hollandaise 9.50

Pan seared scallops, summer pea and mint purée, confit new potato, Pancetta lardons and baby watercress 12.95

### Classics & Main Event

Pea & mint risotto, chargrilled courgette, baked sunflower seeds, shaved Sussex Charmer, dressed rocket 14.95 (v) (\*\*)   
*Add smoked Pancetta lardons 2.50*

Signature chicken Caesar salad, fresh romaine, soft boiled St Ewe's egg, smoked anchovy and rosemary crumb, Parmesan and truffle dressing 16.50

10oz crisp battered fish and chips, triple cooked beef fat chips, braised marrow fat peas, tartare sauce 17.95

'Nduja chicken, grilled chicken breast, sourdough bruschetta, fresh bocconcini, fiery tomato, basil and mascarpone sauce 17.95

Ultimate chicken and ham pie, hand pressed beef dripping pastry, English mustard and chive mash, smoked beef fat roasted carrots 17.95

Luxury fish pie, lobster and Cornish crab cream sauce, St. Ewe's egg, topped with Duchess potatoes and shell on tiger prawns 18.50

Soy glazed dry aged pork belly, wasabi mash, black sesame puree, pak choi, fermented red chilli, miso dressing 21.50

Brick lane spiced monkfish tail, wrapped in a banana leaf, south Indian sweet potato dahl, grilled flatbread, coriander shoots 21.95 (\*\*)   
*Add 5 spiced tiger prawns for 2.95*

### Robata Grill & Grosvenor Collection Burgers

*All served with rosemary and thyme salted skin-on-fries, upgrade to triple cooked chunky chips for 1.00*

British Wagyu beef burger, crispy onion, signature house sauce, 'Nduja ketchup 16.50  
*Add Double Red Leicester cheese 1.00*  
*Add smoked bacon jam 1.00*  
*Add smoked pulled pork 3.00*

Plant based burger, crispy onions, signature house sauce, romaine lettuce, avocado and basil mayo (ve) 16.50  
*Add vegan cheese 1.00*  
*Add vegan bacon 1.00*

Buttermilk chicken burger, coronation slaw, romaine lettuce, avocado and basil mayo 16.50

Whole sole cooked on the bone, beersamic dressed baby watercress, pickled red onion, pomegranate chimichurri and fresh lemon 22.95

Seared flat iron steak, herb crusted portobello mushroom, beersamic dressed baby watercress, triple peppercorn sauce 23.95

10oz Grass-fed British ribeye steak, herb crusted portobello mushroom, beersamic dressed baby watercress, triple peppercorn sauce 31.95

9oz Grass-fed chateaubriand of British beef, herb crusted portobello mushroom, beersamic dressed baby watercress, chervil hollandaise 34.95

### Sauces

Fermented scotch bonnet, yuzu & sesame mayo (ve) 1.50 | Confit garlic, chive and shallot butter (v) 1.50 | Pomegranate chimichurri (ve) 1.50  
Chicken and Madeira gravy 1.50 | Chervil hollandaise (v) 2.00 | Triple peppercorn sauce 2.00

### Perfect Sides

Star anise and beef fat roasted carrots, pomegranate chimichurri 3.50

Rosemary and thyme salted beef dripping skin on fries (\*\*) 3.75

Rocket and fresh Parmesan salad, beersamic dressing (v) 4.25

Pak choi, fermented red chili, miso and sesame dressing (ve) 4.50

Seasonal summer greens, charred hispi cabbage, grilled yellow courgette, peas, confit garlic, chive and shallot butter (v) (\*\*) 4.50

Confit new potatoes, smoked pancetta lardons, pickled red onion and baby watercress (\*\*) 4.50

Heritage tomatoes, pickled red onion, baby basil, Cornish sea salt (ve) 4.50

Proper triple cooked, rosemary and thyme salted, beef dripping chips (\*\*) 4.50  
*Add summer truffle cheese sauce 1.00*

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST

*Gluten free menu 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.*