

# THE CROWN

AT AMPNEY BROOK

## GLUTEN FREE 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

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*

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

Heritage tomato and goats cheese salad, toasted gluten free bread, micro basil, herb dressing (v) (\*\*) 8.50

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

Cornish crab cake, lobster cream sauce, poached St. Ewe's egg, 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 and mint risotto, chargrilled yellow courgette, baked sunflower seeds, shaved Sussex charmer, lemon dressed rocket, edible flowers (v) \*\* 14.95  
*Add smoked pancetta lardons 2.50*  
*Vegan option without Sussex charmer*

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, confit potatoes, bocconcini, fiery tomato, basil and mascarpone sauce 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 gluten free bread (\*\*) 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*

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

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

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

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

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

9oz Grass-fed chateaubriand of British beef, herb crusted portobello mushroom, 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

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