

# THE CROWN

AT AMPNEY BROOK

## SUNDAY ROAST MENU

12pm - 9pm

### Small Plates

Chorizo spiced pork scratchings 3.75

Green Goddess Nocellara green olives (ve) 3.95

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

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

### To Start

Seasonal soup of the day 6.95  
*Please 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 and  
beersamic dressing (v) (\*\*\*) 8.50

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

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

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

### Classics

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

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*

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

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

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

### Roasts for The Main Event

*All meat roasts are served with beef dripping Yorkshire pudding (bottomless), rosemary and thyme seasoned roast potatoes, braised red cabbage, roasted carrots, shredded summer greens, lashings of house gravy*

Smoked celeriac steak, sunflower seed, parsley crumb,  
served with confit new potatoes, summer greens,  
roasted onion gravy, Yorkshire pudding (v) (\*\*\*) 15.50

Ballotine of roasted chicken breast,  
apricot and tarragon stuffing 18.50

Duo of British pork,  
12-hour slow cooked belly of pork and roasted loin,  
cider apple sauce, crackling 18.95

Dry aged rump cap of British beef,  
homemade horseradish cream 19.95

Roast leg of British lamb, crispy lamb shoulder hash,  
homemade mint sauce 21.95

28-day aged sirloin of British beef,  
homemade horseradish cream 22.95

### Perfect Sides

Star anise and beef fat roasted carrots,  
pomegranate chimichurri 3.50

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

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

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

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

Cauliflower cheese, triple cheese and truffle sauce,  
crisp parmesan crumb (v) 4.50

Smoked beef fat roast potatoes 3.95

Pigs in blankets 4.50

Extra Yorkshire puddings  
available on request

(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.*