

THE CROWN

AT AMPNEY BROOK

GLUTEN FREE SUNDAY ROAST MENU

12pm - 9pm

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

To Start

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

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

Classics

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

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

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

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, baby watercress, pickled red onion, pomegranate chimichurri and fresh lemon 22.95

Roasts for The Main Event

All meat roasts are served with rosemary and thyme seasoned roast potatoes, braised red cabbage, roasted carrots, shredded summer greens, lashings of house gravy

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

Smoked beef fat roast potatoes 3.95

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

(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.