



THE CROWN

AT AMPNEY BROOK

Enjoy the cosy embrace of winter with our carefully curated a la carte menu. As the nights draw in, our dishes take a heartier turn, featuring the best of the season's bounty sourced from carefully selected local producers. Pull up a chair and enjoy a glass of something delicious while our chefs showcase our commitment to the best British suppliers.

WINTER MENU

Monday to Thursday 12pm – 9:30pm | Friday 12pm - 10pm

Saturday 3pm - 10pm

To Nibble

Pitted Nocellara olives , served on crushed ice (ve) (gf)	3.95
Chorizo spiced pork scratchings (gf)	4.5
Freshly baked ancient grain sourdough , marmite butter (v) (**)	5.95
Grilled flatbread , goat's cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah (v)	6.5

Starters

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots and fresh mint (ve) (gf) <i>upgrade to crispy battered tiger prawns for 2.95 (gf)</i>	6.25
Roasted parsnip soup , Café de Paris cream, parsnip crisps (**) (*gf)	6.95
Oxford blue and endive salad , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette (v) (gf)	7.95
Smoked haddock croquette , smoked pumpkin puree, rosemary pesto, freshly grated Parmesan (gf)	8.25
Whipped wild mushroom parfait , grilled garlic and herb sourdough, pickled enoki mushrooms, porcini crumb (ve) (*gf)	8.95
Dry aged beef Scotch Egg , St. Ewe rich yolk egg, steak tartare dressing (*gf)	9.5
Miso glazed crispy beef salad , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions (**)	9.95
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	10.95
Twice baked cheddar soufflé , truffle mornay, crispy leeks (v)	11.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (*GF) = Can be adapted to Gluten Free on request
(**) = 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.

Mains

Caramelised onion tatin , puff pastry, goat's cheese, endive, shallots, balsamic pearls (v)	15.5
Roasted woodland mushroom risotto , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	16.5
Confit belly of English pork , crispy pressed potato terrine, smoked pumpkin puree, Clonakilty black pudding crumb, chicken and Madeira jus (*gf)	16.95
Grosvenor house burgers , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries <i>upgrade to triple cooked chunky chips 1.00</i> Dry aged steak burger, <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5 (*gf)</i> Buttermilk chicken burger, coronation slaw, mango chutney, <i>add crispy onion bhaji 1.5 (*gf)</i> Plant based mushroom burger, smoked vegan cheese (ve)	17.5
Venison cottage pie , rich braised venison shoulder, smoked bacon, charred Savoy cabbage, sage, juniper (*gf)	17.5
'Nduja chicken , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
9oz crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.95
Chicken and ham pie , hand pressed pastry, buttered mash, beef fat roasted carrots	18.95
Monkfish thermidor , lobster mornay, Parmesan crumb, sauteed potatoes (gf)	19.5
Traditional Malay style beef rendang , sticky jasmine rice, toasted coconut, fragrant pickled chilli and cucumber salad (gf)	21.5
Seared 8oz flat iron steak , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)	23.95

Sauces

Chicken and Madeira jus (gf)	1.5
Triple peppercorn sauce (gf)	2
Rosemary pesto (v) (gf)	2.5
Chervil hollandaise (v) (gf)	2.5
Bone marrow butter (gf)	2.5

Sides

Star anise and beef fat roasted carrots , rosemary pesto (gf)	3.5
Beef dripping skin-on-fries , rosemary and thyme sea salt (**) (gf)	3.75
Rocket and Parmesan salad , beersamic dressing (v)	4.25
Mulled wine braised red cabbage , pickled apple (ve) (gf)	4.5
Triple cooked beef dripping chips , rosemary and thyme sea salt (gf)	4.5
Cauliflower cheese , mature cheddar and truffle sauce, Parmesan crumb (v)	4.5
Half buttered Savoy cabbage , crispy streaky bacon, truffle mornay	6.95

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