



THE CROWN

AT AMPNEY BROOK

WINTER BRUNCH MENU

Saturday 11am – 3pm

Small Plates

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
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
Twice baked cheddar soufflé , truffle mornay, crispy leeks (v)	11.95
Buttermilk pancake stack , Greek yoghurt, fruit compote, maple syrup (v)	9.5
Buttermilk pancake stack , smoked English belly bacon, maple syrup	10.5

Large Plates

Smashed avocado , toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds <i>add poached St. Ewe rich yolk eggs for 2.00</i>	10.75
Smoked Scottish salmon , scrambled St. Ewe rich yolk eggs, sourdough toast, fresh chive	12.50
Eggs Florentine , wilted spinach, roasted portobello mushroom, poached St. Ewe rich yolk eggs, chervil hollandaise, toasted English muffin (*gf)	9.75
Eggs Benedict , honey roast ham, poached St. Ewe eggs, chervil hollandaise, toasted English muffin (*gf)	10.50
Eggs Royale , smoked Scottish salmon, poached St. Ewe eggs, chervil hollandaise, toasted English muffin (*gf)	12.50
Full English breakfast , free range sausages, smoked belly bacon, Laverstoke black pudding, potato hash, St. Ewe eggs, roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough	14.95
English Garden breakfast , plant-based sausage, St. Ewe eggs, roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato hash, toasted sourdough (ve)	14.95
Plant based breakfast , plant-based sausage, vegan bacon, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough (ve)	14.95
Grosvenor signature croque monsieur , baked Kent honey roast ham, smoked Applewood, mustard, served with skin on fries, <i>add fried St Ewe rich yolk egg for 1.5</i>	15.5
Crispy buttermilk chicken waffle , crushed avocado, smoked belly bacon, 'Nduja ketchup, maple syrup	15.95
Roasted woodland mushroom risotto , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (ve) (gf) <i>add grilled chorizo 2.95 (gf)</i>	16.5
Dry aged steak burger , Romaine lettuce, crispy onions, toasted brioche bun, skin on fries (*gf) <i>add bone marrow melt 2.5 , add smoked Applewood cheese 1.00</i>	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 chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.95
Seared 8oz flat iron steak , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)	23.95

(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.

Enjoy a large plate and 90 minutes of free-flowing brunch cocktails for 45.00

Make it a moment with our cocktail trees. 12 brunch cocktails for 115.00

Brunch Cocktails

Kir royale , prosecco, cassis	12.5
Mimosa , prosecco, fresh orange	11.5
Bellini , prosecco, peach	11.5
Aperol spritz , prosecco, soda, orange	11.5
Campari spritz , prosecco, soda, orange	11.5
Mirabeau spritz , Mirabeau rosé gin, sparkling wine, fresh raspberry, soda	11.5

From The Bar

Glass of Pommery, Brut	12.5
Bottle of Pommery Blanc de Blanc	69
Signature Cocktail , Cotswold Gin, homemade honey & thyme syrup, sugar & honey rim	11.5
Spicy Margarita , tequila blanco, lime, triple sec	11
Espresso Martini , vodka, Kahlua, fresh espresso	11
Daiquiri , golden rum, lime, sugar	11
Passionfruit Martini , vodka, passionfruit, vanilla, prosecco	11
Old Fashioned , whisky, sugar, bitters	12
Negroni , gin, vermouth, Campari	12
Bloody Mary , Ketel One, house blend spiced tomato juice, celery, lemon, olives	11.5

Non-Alcoholic Cocktails

Elderflower spritz , elderflower, apple, lemonade	8.5
Mojito , apple, lime, mint, soda	8.5
No-groni , Tanqueray 0%, Æcorn Aromatic & Bitter	8.5

Iron & Fire Coffee

Single espresso	2.4
Double espresso, americano	2.95
Cappuccino, flat white, latte	3.25
Matcha latte	3.2
Liqueur coffee, Baileys, Amaretto or Johnnie Walker	5.5
Hot Chocolate	3.45

Organic Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.55
Fresh Mint	2.65

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