



# THE CROWN

AT AMPNEY BROOK

## FIXED PRICE MENU

*Monday to Friday 12pm - 6pm*

**2 courses 18.95 | 3 courses 23.95**

### *To Start*

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**Celeriac and apple soup**, extra virgin olive oil, fresh chive (ve) (gf)

**Grilled sourdough bruschetta**, heritage tomatoes, capers, sumac, red onions (\*gf)

**Smoked mackerel pâté**, grilled sourdough, pickled fennel (\*gf)

### *Main Event*

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**8oz flat iron steak**, skin on fries, triple peppercorn sauce and watercress (gf)  
*+ 5.00 supplement*

**Harissa roasted butternut squash**, mixed ancient grains, pomegranate, garlic and thyme oil (ve)

**Mussels, chilli and garlic linguini**, white wine, cream, fresh parsley

**Pork fillet Holstein**, fried St. Ewe rich yolk egg, anchovies, capers, lemon (gf)

### *Dessert*

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**Chocolate mousse**, blackberry and cherry gelato, Biscoff crumb (\*gf)

**Glazed lemon tart**, blackberry sorbet, biscuit crumb (v)

**2 scoops of gelato**, brandy snap and honeycomb crumb (\*gf)

French vanilla, chocolate truffle, strawberry meringue, clotted cream and cherry ripple, salted caramel, matcha (v)

Blackberry and liquorice sorbet, lemon sorbet (ve) (gf)

(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.



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## *Add Perfect Sides*

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**Star anise and beef fat  
roasted carrots**, lovage pesto  
3.50

**Skin on fries**, rosemary and  
thyme sea salt (\*\*)  
3.75

**Rocket and Parmesan salad**,  
beersamic dressing (v)  
4.5

**Charred Tenderstem  
broccoli**, sesame, garlic  
(v) (\*\*) 4.5

**Heritage tomato salad**,  
sumac onions, baby basil and  
Cornish sea salt  
(v) (\*\*) 4.50

**Triple cooked chips**,  
rosemary and thyme sea salt  
(\*\*) 4.50

## *From The Bar*

### *Bar Favourites 4.9*

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Cornish Orchards Cider

Grolsch

Local Real Ale

Macabeo Finca Valero (125ml White)

Tempranillo Finca Valero (125ml Red)

### *Connoisseur's Selection 9.9*

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Azure Rosé Mirabeau (175ml Rosé)

Sauvignon Blanc Touraine (250ml White)

Catena Malbec (250ml Red)

Double Tanqueray G&T

Royal Elderflower

Cosmopolitan

Espresso Martini

Mojito

### *Sommelier's Selection Wine 19.9*

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Macabeo Finca Valero (White)

Tempranillo Finca Valero (Red)

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