



# THE CROWN

## AT AMPNEY BROOK

*Sundays were made for feasting with family, warming up and winding down. The classic Sunday roast is a staple in our week, alongside a selection of dishes that feature the finest seasonal ingredients from Britain's frosted fields.*

## SUNDAY MENU

*12pm – 8pm*

### *To Nibble*

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

### *Starters*

<b>Bang-bang cauliflower</b> , 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
<b>Roasted parsnip soup</b> , Café de Paris cream, parsnip cips (**) (*gf)	6.95
<b>Oxford blue and endive salad</b> , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinegarette (v) (gf)	7.95
<b>Smoked haddock croquette</b> , smoked pumpkin puree, rosemary pesto, freshly grated Parmesan (gf)	8.25
<b>Whipped wild mushroom parfait</b> , grilled garlic and herb sourdough, pickled enoki mushrooms, porcini crumb (ve) (*gf)	8.95
<b>Miso glazed crispy beef salad</b> , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions (**)	9.95
<b>Bloody Mary prawn cocktail</b> , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	10.95
<b>Twice baked cheddar soufflé</b> , 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.

## Roasts

All served with a duck fat Yorkshire pudding, seasonal greens, braised red cabbage, roasted roots, duck fat roast potatoes and lashings of house gravy

<b>Honey roast belly of English pork</b> , cider apple sauce, crackling (*gf)	17.95
<b>Wild mushroom and lentil wellington</b> served with confit new potatoes, seasonal greens, red cabbage, Yorkshire pudding (v) (**)	18.95
<b>Rosemary roasted leg of West Country lamb</b> , crisp lamb shoulder hash, homemade mint jelly (*gf)	20.95
<b>Ballotine of Worcestershire free range Turkey</b> , Confit leg bon bon, pigs in blanket	22.95
<b>Dry aged rump cap of British beef</b> , homemade horseradish cream (*gf)	22.95

*Complimentary extra duck fat roast potatoes and Yorkshire puddings available on request*

## Mains

<b>Caramelised onion tatin</b> , puff pastry, goat's cheese, endive, shallots, balsamic pearls (v)	15.5
<b>Roasted woodland mushroom risotto</b> , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>	16.5
<b>Grosvenor house burgers</b> , 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
<b>Venison cottage pie</b> , rich braised venison shoulder, smoked bacon, charred Savoy cabbage, sage, juniper (*gf)	17.5
<b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)	17.5
<b>9oz crisp battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)	18.95
<b>Chicken and ham pie</b> , hand pressed pastry, buttered mash, beef fat roasted carrots	18.95
<b>Traditional Malay style beef rendang</b> , sticky jasmine rice, toasted coconut, fragrant pickled chilli and cucumber salad (gf)	21.5

## Sides

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

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