



THE CROWN

AT AMPNEY BROOK

*Elevate your brunch and go bottomless
Add free-flowing drinks for 90 minutes for 29.95 per person*

SPRING BRUNCH MENU

Saturday 11am until 3pm

To Drink

French 75 ; Tanqueray Blackcurrant Royale, lemon juice, sugar syrup, Prosecco, lemon peel	8.50
Eager Juice ; Choice of Apple, Cranberry, Grapefruit, Orange, Pineapple, Pomegranate or Tomato	4.10

To Share

Chorizo spiced pork scratchings	3.95
Pitted Nocellara olives , served on crushed ice (VE)	3.95
Freshly baked ancient grain sourdough , salted English butter (V) (**)	5.95
Smoked haddock croquette , artichoke purée, smoked herring caviar, freshly grated Parmesan	7.25

Starters

French onion soup , Gruyère crouton	6.95
Heritage tomato and Buffalo mozzarella salad , tarragon vinaigrette, nigella seeds, chicory leaves, watercress pesto (V) (**)	7.95
Duck liver parfait , confit onion and sherry marmalade, spiced onion crumb and toasted brioche	8.25
Bloody Mary prawn cocktail , poached tiger prawns, Bloody Mary Marie rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb	9.95
Severn & Wye hot-smoked salmon , poached St Ewe egg, asparagus spears, chervil hollandaise	10.95
Twice-baked mature Cheddar soufflé , spring vegetable mornay, freshly grated Parmesan (V)	9.50

Breakfasts

Full English Breakfast , free range sausages, smoked English belly bacon, Laverstoke black pudding, potato and onion hash brown, St. Ewe rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough.	13.95
English Garden Breakfast , plant-based sausage, St. Ewe rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash, toasted sourdough. (V)	13.95
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)	13.95
Smashed Avocado , toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds (VE)	9.25
<i>add poached St Ewe rich yolk eggs for 1.50 (V)</i>	
Smoked Scottish salmon , scrambled St Ewe rich yolk eggs, sourdough toast, fresh chive	12.50
Crispy buttermilk chicken waffle , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup	15.95

Mains

10oz crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce	18.50
Brick Lane grilled tiger prawn curry , Goan vegetables, steamed coriander rice, grilled flatbread (**)	19.95
Spring vegetable and wild garlic risotto , charred asparagus, freshly grated Parmesan (V) (**)	14.95
<i>add grilled pancetta slices for 3.50</i>	
'Nduja chicken , sourdough bruschetta, Bocconcini, fiery tomato, basil and mascarpone sauce	17.50
Dry aged steak burger , aged for 28 days, crispy onions, signature house sauce, Romaine lettuce, 'Nduja ketchup	16.50
<i>add Gruyere cheese to beef burger for 1.00</i>	
<i>add smoked bacon jam to beef burger for 1.00</i>	
10oz 28 day dry aged Haunch fillet of Beef , miso glazed King Oyster mushroom, beersamic dressed baby watercress, chervil hollandaise	29.95

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (**) = CAN BE ADAPTED TO VE ON REQUEST

Gluten free menu available 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.

Sides

Rocket and Parmesan salad , beersamic dressing (V)	4.25
Heritage tomato salad , pickled red onion, baby basil and Cornish sea salt (VE)	4.50
Charred hispi cabbage , sautéed spring vegetables, miso butter, spiced seaweed crumb (V) (**)	4.50
Star anise and smoked beef fat roasted carrots , watercress pesto	3.50
Beef dripping skin-on-fries , rosemary and thyme sea salt (**)	3.75
Triple cooked beef dripping chips , rosemary and thyme sea salt (**)	4.50

Desserts

Apple & Yorkshire rhubarb crumble , caramelised sugar crumb, St Ewe egg custard	7.75
Signature sticky toffee pudding , spiced brandy snap, vanilla ice cream, miso caramel sauce	8.75
Wild strawberry Eton mess , Grand Marnier macerated strawberries, Chantilly cream, meringue shards	8.50
Banoffee sundae , honeycomb and salted caramel ice cream, caramelised banana, soft whipped vanilla cream topped with shaved chocolate pieces	7.95

Organic Tea Blends

Ever-so-English breakfast or Earl Grey	2.75
Queen of green or proper peppermint	2.65
Sweet chamomile	2.55

Marimba Hot Chocolate

Choose white, milk or dark chocolate	3.45
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Iron & Fire Coffee

Single espresso	2.40
Americano or double espresso	2.95
Macha, turmeric or beetroot latte	3.20
Cappuccino or flat white	3.25
Café mocha	3.45
Liqueur coffee with double cream from Baileys, Amaretto or Whiskey	5.50

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