

# CROWN OF CRUCIS

## A LA CARTE MENU

### APERTIVES

<b>La Folie Sparkling Rose</b> , Mirabeau, Provence	8.95
<b>Palmer &amp; Co Brut Reserve</b> , Champagne	10.00
<b>Highclere Castle Gin</b> , 50ml with Indian tonic, lavender sprig, orange twist	8.50

### GREAT FOR SHARING

<b>Stone in Nocellara del Belice olives</b> on ice (vg)	4.50
<b>Artisan bread board</b> , salted butter (v)	3.95
<b>Mixed mushroom arancini</b> , blue cheese mayonnaise (v)	4.50

### TO START

<b>Cream of cauliflower soup</b> , tempura cauliflower fritters, curry oil	5.95
<b>Smoked haddock</b> , Wookey Hole Cheddar & local ale rarebit crumpet, Marmite butter	5.95
<b>Salad of roast root vegetables</b> , pumpkin puree, spelt, charred onion, vegan pesto (vg)	6.95
<b>Duck liver parfait ballotine</b> , prunes, diced pear, toasted sourdough	7.95
<b>Laverstoke Park mozzarella</b> , smoked beetroot, beetroot crisps, pomegranate molasses, toasted buckwheat	8.50
<b>New Grosvenor Collection prawn cocktail</b> , spicy bloody Mary sauce, avocado, cucumber, cos lettuce, lemon	9.50
<b>Tempura salt &amp; pepper scallops</b> , green mango, fresh chilli, ponzu & truffle dressing	10.50
<b>Potted Severn &amp; Wye smoked salmon</b> , pickled cucumber, avocado, salmon roe, toast	9.75

### GROSVENOR CLASSICS

<b>The Crown homemade 180g short rib burger</b> , brioche bun, Hogsback beer cheese sauce, gem lettuce, tomato, house relish, pickles, fries. Add smoked back bacon or avocado 1.00 each	14.50
<b>Grosvenor plant based burger</b> , roasted red peppers, gem lettuce, tomato, vegan sriracha mayonnaise, green goddess sauce, fries (vg)	13.95
<b>Buttermilk chicken burger</b> , brioche bun, avocado, gem lettuce, tomato, gherkins, sriracha mayonnaise, fries	14.50
<b>Superfood salad</b> ; broccoli, roasted squash, edamame, red cabbage, quinoa, yoghurt & lemon dressing (v)	13.50
<b>Artichoke and parsley raviolono</b> , cavolo Nero, candied beetroot, chilli, tomato emulsion (v)	13.95
<b>Herdwick mutton Brick Lane curry</b> , slow cooked in a medium spiced tomato & cardamom sauce, pilaff rice, kachumber salad, naan bread	15.95

### FROM BRITISH SHORES

<b>Grosvenor Collection fish &amp; chips</b> ; 8oz haddock fillet, Hogsback T.E.A batter, crushed minted peas, homemade tartare sauce, lemon	13.95
<b>Catch of the day</b>	MVP
<b>South Coast plaice on the bone</b> , samphire, mussels, brown butter, capers, parsley, lemon	15.95

# H A R E & H O U N D S

## A L A C A R T E M E N U

### H O M E M A D E P I E S

<b>Grosvenor Collection slow cooked shepherd's pie</b> , carrots, celery, Worcester sauce, Wookey Hole Cheddar mashed potato, buttered Savoy cabbage, gravy	14.50
<b>British beef pie</b> ; braised overnight cooked beef shin, beef & beer stock, seasonal greens, wild mushroom gravy	17.50
<b>Grosvenor collection fish pie</b> ; salmon, prawns, smoked haddock, hard boiled egg, topped with Wookey Hole Cheddar mashed potato	14.75

### F R O M T H E F A R M

<b>Escalope of Banham chicken Milanese</b> , fried Burford Brown hen's egg, rocket salad, shaved parmesan, truffle dressing	13.95
<b>Slow roasted Hampshire trimmed pork belly</b> , ham hock, on a bed of Morteau sausage & cannellini bean cassoulet, salsa verde	16.50
<b>Roast haunch of venison</b> , Brie & cep dauphinoise, winter greens, bitter chocolate sauce	18.95
<b>Roast Norfolk bronze turkey</b> , roast potatoes, maple roast root vegetables, brussels sprouts & bacon lardons, pigs in blankets, cranberry & gin jelly, turkey gravy	17.50

*All our beef is farmed to the best standards, sourced from local farms & aged for at least 28 day hung*

<b>Flat Iron</b> , grass-fed, 230g, peppercorn sauce, watercress & pickled shallot salad, roasted mushroom, fries	19.95
<b>Ribeye</b> , grass-fed, 230g, watercress & pickled shallot salad, roasted mushroom, fries	25.50
<b>Sirloin</b> , grass-fed, 230g, watercress & pickled shallot salad, roasted mushroom, fries	25.95

S A U C E S : Wild mushroom (v), classic peppercorn (v) Grosvenor House butter (v) 2.50 Bearnaise (v) 3.00 Wild mushroom & blue cheese (v) 3.50

### S E A S O N A L S I D E S

Three Cheddar cauliflower cheese (v)	4.50	Triple cooked Jenga fat chips (v)	4.50
Brussels sprouts & bacon lardons	4.75	Skin on fries (v)	3.50
Watercress salad, vinaigrette (vg)	4.00	Brie & cep dauphinoise (v)	4.50
Braised red cabbage, chestnuts (v)	4.25	Truffle & Parmesan fries (v)	3.75
Roasted heritage carrots & root vegetables, maple syrup, thyme (vg)	4.50		

*Due to food being cooked to order, there may be a short wait during busy periods.*

*Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.*