



The Crown
AT BRAY

White & Rye Sourdough Bread with Lightly Salted Butter £2.95

Starters

Prawn Cocktail with Rye Bread £7.95 *

Cauliflower Soup with Cheese Crumble £6.95 (V) *

Crispy Broccoli & Cauliflower, Bagna Cauda £8.95 *

Cornish Mussels with Garlic, Apple, Cider & Parsley £8.95

Confit Potted Rabbit, Cornichons & Char-grilled Bread £8.95 *

Mushroom Parfait, Toasted Brioche, Sweet & Sour Onions £8.50 (V) *

Sandwiches & Salads

Duck Egg & Truffle Mayonnaise Sandwich with Cress £6.50 (V)

Open Pastrami Sandwich, Horseradish Mayonnaise & Pickles £9.50

Ham Hock & Confit Potato Salad, Smokey Mustard Vinaigrette £10.95

Main Course

Roasted Butternut Squash Risotto £14.95 (V)

Fish & Chips, Crushed Peas & Homemade Tartar Sauce £16.50 *

Cornish Mussels with Garlic, Apple, Cider, Parsley & Fries £15.95

Pork, Leek and Black Pepper Sausages, Mash, Onion Gravy £14.95 *

Roast Fillet Stone Bass, Spinach, Tomato, Shallot & Rocket £21.95

Char-grilled Hereford Sirloin Steak, Marrowbone Sauce, Fries £28.95

Confit Duck Leg, Mash, Braised Red Cabbage & Blackberry Sauce £19.95

Char-grilled Irish Black Angus Bavette Steak & Marrowbone Sauce, Fries £19.95

'The Crown' Burger, Cheese, Lettuce, Tomato, Pickles, Burger Sauce & Fries £15.95 *

Sides £3.00

Braised Red Cabbage | Fries | Glazed Carrots

Green Salad | Buttered Broccoli | Honey & Thyme Roasted Parsnips

Signed Heston books available

All our fish is from sustainable sources

All of our dishes are cooked to order. Thank you for being patient during busy periods.

Please make us aware of any allergies, and ask for further details of dishes that contain allergens.



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*This menu is subject to a discretionary 12.5% service charge *Contains traces of nuts*

Desserts

Sherry Trifle £7.50 *

‘The Crown’ Chocolate Cranachan £7.95 (V) *

Sticky Toffee Pudding, Vanilla Ice Cream £6.95 (V) *

Apple & Plum Crumble, Vanilla Ice Cream £7.25 (V) *

White Chocolate Bread & Butter Pudding, Vanilla Ice Cream £6.95 (V) *

Ice Creams £5.50

Vanilla (V)

Salted Caramel (V)

Roasted Hazelnut (V) *

All with Peanut Brittle & Caramel Sauce

Blackcurrant Sorbet (V) *

with Peanut Brittle

British Cheeses £11.00

Isle Of Mull, Colston Basset, Ragstone, Gorwydd Caerphilly & Gubbeen
with Fig, Date & Apple Chutney, Crackers, Sour Cherry & Pecan Bread *

Iced Cider 70ml £6.25

Burrow Hill’s Iced Cider, made from distilled apple sugar,
gives a crisp apple pie cider tang with a sweet scrumpy finish

Port 70ml

Quinta da Noval Vintage Port 2003 £22.00

Ferreira Late Bottled Vintage Porto 2009 £7.10

Ferreira Quinta do Porto 10 yr Tawny Port £6.00

Dessert Wine 100ml

Santa Cristina Donato ‘Vin Santo’ NV glass £6.00

Toki Late Harvest ,Sauska 2005 £8.50

Muscat de Beaume de Venise 2012 glass £7.85

Nobel Wrinkled Riesling d’Ardenberg McLaren Vale 2011 £4.75

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