

White & Rye Sourdough Bread with Lightly Salted Butter 2.95

Starters

Mackerel on Sourdough Toast 8.95*

Prawn Cocktail with Rye Bread 7.95 *

Cauliflower Soup with Cheese Crumble 6.95 (V) *

Crispy Broccoli & Cauliflower, Bagna Cauda 8.95 *

Ham Hock and Confit Chicken Terrine with Piccalilli 7.95*

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

Fish & Chips, Crushed Peas & Homemade Tartar Sauce 17.95 *

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

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

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

Piquillo Pepper Tart with Olive Tapenade and Goats Cheese 14.50 (V)*

Confit Duck Leg, Mash, Braised Red Cabbage & Blackberry Sauce 18.95

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

‘The Crown’ Burger, Cheese, Lettuce, Onion, Tomato, Pickles, Burger Sauce & Fries 17.50 *

Sides 3.50

Glazed Carrots | Green Salad | Braised Red Cabbage

Buttered Broccoli | Fries

Green Beans with Mustard Cream 3.95

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.

This menu is subject to a discretionary 12.5% service charge

**Contains traces of nuts*


The Crown
AT BRAY

Desserts

- Banana Eton Mess 7.50 (V) *
- ‘The Crown’ Chocolate Cranachan 7.95 (V) *
- Earl Grey Panna Cotta, Lemon Crumble 6.95 *
- Guinness Ice Cream with Chocolate Brownie 7.95* (V)
- Sticky Toffee 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

- Stichelton, Isle of Mull, Ragstone, Gorwydd Caerphilly & Gubbeen
With Fig, Date & Apple Chutney, Crackers, Sour Cherry & Pecan Bread *

Iced Cider 70ml 6.25

- Pinnacle 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
- Quinta do Porto 10 year old Port 6.00

Dessert Wine 100ml

- Santa Cristina Donato ‘Vin Santo’ NV glass 6.00
- Muscat de Beaume de Venise 2012 glass 7.85

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