



THE
Crown
— AT BRAY —

Christmas Cocktails

- 'The Crown' Winter Royale 12.00
Christmas Spiced Winter Punch 9.00
'Sipsmith' Hot Gingerbread Gin & Tonic 9.00

Bar Snacks

- Sourdough Ale Bread with Cultured Butter* (v) 4.00
Day Boat Fish Cakes, Parsley, Pickled Lemon Mayonnaise 4.95
Fried Cauliflower, Sour Cream & Cropwell Bishop Cheese Sauce 4.95

Starter

- Crispy Pigs Cheek, Piccalilli, Cauliflower, Carrot 9.95
Jerusalem Artichoke Soup, Crispy Artichoke Croutons 7.95
'The Crown' Prawn Cocktail, Seeded Sourdough Bread 10.50
Smoked Potted Salmon, Cornichons, Char-grilled Bread 9.95
Salt Baked & Pickled Beetroot Salad, Goats Curd, Pine Nuts 8.50
Beef Carpaccio, Turnips, Horseradish Mayonnaise, Seasonal Leaves 12.95

Main Course

- Fish & Chips, Crushed Peas, Homemade Tartar Sauce* 18.95
Free Range Turkey, Seasonal Garnish, Roast Turkey Gravy 23.50
Windsor Estate Roast & Confit Mallard, Celeriac, Brussel Sprout Tops 25.00
'The Crown' Pastrami Burger, Smoked Cheddar, Horseradish Mayonnaise, Fries* 22.50
'The Crown' Burger, Cheese, Lettuce, Onion, Tomato, Pickles, Burger Sauce, Fries* 17.50
Seasonal Mushroom Pappardelle, Ricotta, Roasted Onion (v) 17.95 (Add Truffle for 9.00 supplement)
Roast Monkfish On The Bone, Butternut Squash, Swiss Chard 24.00 (Add Caviar for 10.00 supplement)

Steaks

Our beef is carefully selected and aged for a minimum of 32 days.

All of our steaks are accompanied by fries and your choice of sauce.

Please ask your server for today's options.

Onglet 22.50 | Ribeye 35.00 | Chateaubriand (for 2) 90.00

Sides 4.50

- Braised Red Cabbage (v) | Fries (v) | Brussel Sprout Tops, Bacon
Honey Roasted Parsnips (v) | Winter Leaf Salad (v) | Triple Cooked Roast Potatoes (v)

Menu Prices are Subject to Change



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Desserts

Queen Of Puddings 7.95
Sticky Toffee Pudding, Vanilla Ice Cream* (v) 7.95
Christmas Pudding, Flaming Brandy, Brandy Cream* 8.50
Chocolate Cake, Horlicks Ice Cream, Chocolate custard* 9.95
Iced Apple Parfait, Almond Crumble, Baked Apple, Caramel 8.50

Ice Cream

Two Scoops 4.75 - Three Scoops 5.75
Vanilla* (v) | Orange* (v) | Cinnamon* (v)
Served with Almond Brittle* (v) & Caramel Sauce (v)

Sorbet

Two Scoops 4.75 - Three Scoops 5.75
Blackcurrant (v)
Served with Almond Brittle* (v)

British Cheeses 12.50

A Selection of Three British Cheeses
Spiced Apricot Chutney, Crackers, Walnut, Caraway, Sultana Bread*

Dessert Pairings 70ml

Dessert Wines

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| Muscat de Frontignan, Chateau de Stony, 2015, France | Btl 30.00 | Gls 8.00 |
| Noble Wrinkled Riesling, McLaren Vale, 2016, Australia | Btl 32.00 | Gls 9.00 |

Iced Cider

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| Burrow Hill Iced Cider, England | Btl 63.00 | Gls 11.00 |
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Fortified Wines

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| Ferreira Late Bottled Vintage Port, 2013, Portugal | Btl 60.00 | Gls 6.00 |
| Ferreira Quinta da Porto 10 year Tawny, NV, Portugal | Btl 69.00 | Gls 8.00 |

Heston cookbooks available.

All of our fish is from sustainable sources.

*All of our dishes are freshly cooked to order, we appreciate your patience during busy periods.
Please make us aware of any allergies and ask for further details of dishes that contain allergens.
(v) Vegetarian *Contains traces of nuts.*

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.