



New Year's Eve 2020

Bar Snacks

Crab Beignets 6.50
Sourdough Bread, Salted Butter* (v) 4.50

Starters

Pan Fried Scallop, Iberico Ham, Pea Puree 12.95
'The Crown' Prawn Cocktail, Seeded Sourdough Bread* 12.95
Chicken Liver Parfait, Fig & Date Chutney, Toasted Brioche* 10.50
Celeriac, Ragstone Goats' Cheese & Apple Salad* (v) 8.50
Jerusalem artichoke Soup, Roasted Cep and Black Truffle 9.95

Mains

Beef Wellington, Mash, Madeira Jus (Market Price)
Poached Turbot, Leeks, Artichoke Sauce 26.00 (Add Shaved Black Truffle Supplement 10.00)
Wild Mushroom Orzotto, Black Cabbage, Roscoff Onion Puree (v) 17.50
Halibut Fish and Chips, Crushed Peas, Homemade Tartar Sauce (Market Price)
'The Crown' Burger, Raclette, Lettuce, Onion, Tomato, Pickles, Burger Sauce, Fries* 19.00 (Lunch Only)

Steaks

Our beef is carefully selected and aged for a minimum of 32 days. All our steaks are accompanied by fries, watercress and a choice of today's sauces.

Ribeye 32.00 | Cote de Boeuf 80.00

Choice of: Bone Marrow Sauce | Bearnaise Butter

Sides 4.50

Braised Red Cabbage (v) | Fries (v) | Brussel Sprout Tops, Bacon | Glazed Carrots (v) | Winter Leaf Salad (v)

Please note this menu may be subject to market changes.

*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.*



THE
Crown
— AT BRAY —

Desserts

- Iced Clementine Parfait, Almond Ice Cream* (v) 8.50
Salted Manjari Chocolate, Muscavardo Sugar Ice Cream (v) 8.00
Sticky Toffee Pudding, Vanilla Ice Cream* (v) 8.50
Apple Colonel 8.50

Ice Cream and Sorbets

- Two Scoops 4.75 - Three Scoops 5.75**
Vanilla* (v) | Dulce de Leche* (v) | Cinnamon* (v) | Mandarin Sorbet*
Served with Hazlenut Brittle* (v) & Caramel Sauce (v)

British Cheeses 12.50

- A Selection of Three British Cheeses Including Port Fed Stilton,
Quince Chutney, Crackers, Walnut, Caraway, Sultana Bread*

The Crown 'Jamaican' Coffee 7.50

Dessert Pairings 70ml

Dessert Wines

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| Muscat de Frontignan, Chateau de Stony, France 2017 | Btl 35.00 | Gls 6.50 |
| D'Arenberg Noble Wrinkled Riesling, McLaren Vale, Australia 2018 | Btl 46.00 | Gls 8.50 |

Iced Cider

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| Burrows Hill Iced Cider, England | Btl 64.00 | Gls 9.25 |
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Fortified Wines

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| Ferreira Late Bottled Vintage Port, Portugal 2015 | Btl 58.00 | Gls 5.70 |
| Ferreira Donna Antonia 10 year Tawny, NV, Portugal (750ml) | Btl 71.00 | Gls 7.25 |

Digestifs 25ml

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| Chateau de Lacquy Bas Armagnac, VSOP, 6yr | Gls 7.00 |
| Cognac Paul Giraud, Premier Cru de Cognac Grande Champagne, Napoleon, 12yr | Gls 11.50 |
| Calvados Morin, Hors D'age Medaille d'Or Paris, 2014, 15yr | Gls 8.50 |
| Louis Roque, La Vielle Noix | Gls 6.00 |

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