



THE
Crown
— AT BRAY —

New Year's Eve 2022

Bar Snacks

Crab Beignets 8.00
Sourdough Bread, Whipped Salted Butter, Herb Butter * (v) 4.95

Starters

'The Crown' Prawn Cocktail, Seeded Sourdough Bread* 12.95
Duck Liver Parfait, Fig & Date Chutney, Toasted Brioche* 10.50
Crispy Cauliflower Cheese 9.95
Cerviche Of Scallop, Cucumber & Chilli 12.50
Oxtail soup, Herb Crouton 9.95

Mains

Beef Wellington, Mash, Madeira Jus £32.00
Pan Fried Sea Bass, Calvo nero & Chick Pea Stew
(See Kevin for vegi)
Halibut Fish and Chips, Crushed Peas, Homemade Tartar Sauce (*Market Price*)
'The Crown' Burger, Raclette, Lettuce, Onion, Tomato, Pickles, Burger Sauce, Fries 19.50

Grill

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.

Pork Ribeye | Sirloin

Choice of: Bone Marrow Sauce | Bearnasie Butter

Sides 5.00

Braised Red Cabbage (v) | Fries (v) | Brussel Sprout Tops, Caramelised Onions | 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.



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Desserts

Dark Chocolate Tart, Muscovardo Ice cream, Cashew Crumb* (v) 9.95

Plum & Brandy Knickerblory Glory* (v)

Sticky Toffee Pudding, Vanilla Ice Cream (v) 9.95

Mandarin Parfait, Liquorice Ice Cream 8.95

Warm Brioche Doughnuts, Orange, Crème Anglaise 9.50

Ice Cream and Sorbets

Two Scoops 4.75 - **Three Scoops** 5.75

Vanilla* (v) | Chocolate | Honeycomb

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 Liqueur Coffee 9.50

Dessert Pairings 70ml

Dessert Wine

Rupe Re Vendemmia, Tarvida, Trentino, Italy 2017 (50cl)	Btl 50.00	Gls 7.50
Muscat de Frontignan, Chateau de Stoney, Languadoc, France 2019 (50cl)	Btl 35.00	Gls 6.50
Tokaji Aszu 5 Puttonyos, Tokaj Classic Winer, Mád Hungary 2013 (50cl)	Btl 120.00	
Maury, Domaine Poudereux France 2018 (70cl)	Btl 55.00	Gls 6.50
Grahams 10 Year Old Tawny Port		Gls 5.50

Digestifs 25ml

Chateau de Lacquy '7yr VSOP', Bas-Armagnac	Gls 7.50
Paul Giraud 'Napoleon', Grand Champagne 1er Cru de Cognac	Gls 12.00
Morin '15yr Hor's d'Arge', Calvados	Gls 9.00
Louis Roque, La Vielle Noix	Gls 6.00
Louis Roque, La Vielle Prune	Gls 7.50

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