



THE
Crown
— AT BRAY —

Frassinelli Prosecco 7.80 | Sloe'groni' 12.50 | 'The Crown' Eggnog 12.50 | Gallimard Champagne Cocktail 14.50

Bar Snacks

Sourdough Bread, Sea Salt Butter * 4.95
Fish Cakes, Aioli 7.50 | Pigs in Blankets 6.50

Charcuterie

Bresola, Finocchiona, Coppa, Country Terrine, Tunworth, Cornichons * 17.50

Starters

Delica Pumpkin Soup, Curds & Sage (v) 9.25
Coarse Country Terrine, Picalilli * 10.50
Potted Brixham Crab, Pickles, Watercress & Sourdough Toast * 15.00
Clementine Cured Salmon, Fennel, Dill 12.50
Salt Baked Beets, Whipped Goats Cheese, Candied Walnut & Nasturtiam * (v) 9.50
'The Crown' Prawn Cocktail, Seeded Sourdough Bread * 12.95

Mains

Stone Bass, Pickled Fennel, Fregola, Shellfish Bisque 27.50
Confit Duck, Choucroute Garni Alsacienne, Plum Jus 28.50
Hay Baked Celeriac, Preserved Blackcurrants, Warm Freekah Salad (v) 19.00
Braised Beef Featherblade, Herb Dumpling, Spiced Carrot 24.50
Norfolk Free Range Turkey, Braised Red Cabbage, Roast Potatoes, Bread Sauce 25.00
Fish & Chips, Crushed Peas, Homemade Tartare Sauce * 21.50
The Crown' Burger, Raclette, Onion, Tomato, Pickles, Burger Sauce, Fries * 19.75 *(add streaky smoked bacon 4.00)*

The Crown Grill

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

Bavette 25.00 | Sirloin 35.00 | Cote de Boeuf (for 2) market price

Café de Paris Butter | Peppercorn Sauce

Sides 6.00

Fries (v) | Warm Freekah Salad (v) | Roasted Potatoes | Braised Red Cabbage (v)
Brussel Tops, Chestnut (v) | Truffle Fries (v) add 75p | Caesar Salad 6.00 or large 14.50



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Desserts

All priced 9.75

Christmas Pudding, Brandy Cream*

Sticky Toffee Pudding, Vanilla Ice Cream (v)

Black Forest 'Pot au Chocolat'

Clementine Trifle, Crystalised Almond

Pannacotta, Heritage Orchard Fruits, Breton Biscuit

Tea or Coffee & Mince Pies *

£5.50 Per Person

Ice Cream

Two Scoops 4.75 - Three Scoops 5.75

Vanilla (v) | Salted Caramel* (v) | Horlicks* (v)

Quince Sorbet*(v)

*Served with Almond Brittle and Chocolate Sauce**

British Cheeses 12.50

Tunworth, Port Fed Stilton, St Andrew's Cheddar

Heritage Orchard Fruits Chutney, Lavosh (v)

The Crown Liqueur Coffee

Jamesons	8.25
Brandy	8.25
Frangelico	8.25
Mount Gay Rum 1703	8.25
Baileys	8.25

Dessert Pairings 70ml

Dessert Wine

Muscat de Frontignan, Chateau de Stoney, Languedoc, France 2019 (37.5cl)	Btl 35.00	Gls 6.50
Tokaji Aszu 5 Puttonyos, Tokaj Classic Winer, Mád Hungary 2013 (50cl)	Btl 120.00	Gls 17.50
Maury, Domaine Pouderoux France 2018 (70cl)	Btl 55.00	Gls 6.50
Ferreira 10 Year Old Tawny Port (70cl)		Gls 5.90
Ferreira LBV Port (70cl)		Gls 5.70
Rupe Re Vendemmia		Gls 7.50

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 Hors d'Arge', Calvados	Gls 9.00
Louis Roque, La Vieille Noix	Gls 6.00

*All of our fish is from sustainable sources.
All of our dishes are freshly cooked to order, we appreciate your patience during busy periods.*



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*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.*