



FLAVOURS
OF
AUTUMN

STARTERS

*Cured Gressingham duck breast, caramelized figs,
roasted pecans & pomegranate vinaigrette 18*

*Scottish pan-fried scallops with cauliflower puree,
chorizo caramel 22*

*Handmade pumpkin ravioli, Taleggio fondue &
garnished with toasted almonds (V) 14*

MAIN COURSES

*Roasted sea bass, candied tomatoes, Romesco sauce,
Italian mandarin puree 36*

*Grilled Woodhead Devon beef sirloin steak, with truffle
& Sanzoku pepper sauce 45*

*Autumn Harvest Pie ~
Braised leek, aged cheddar, Porcini and Girolles baked
until golden & served with date ketchup (V) 22*

DESSERT

*Pear & Domori chocolate crumble, served with a
cinnamon anglaise 13*



CROWN

LONDON

