

A LA CARTE

DINING MENU



WELCOME

LOCATED IN THE HISTORIC HEART OF MAYFAIR, the building that houses Crown London dates back to the 17th century. Once fondly known as The White Elephant Club, this private dining institution was frequented by Hollywood stars and high society, heralding these surroundings as 'the place to be'.

Cherishing this rich history, you will be greeted by the brass elephant on the front step; a beautiful nod to the past, whilst embracing the present and welcoming the future.

Our members and their guests are surrounded by refined elegance from the moment they arrive. From a personalised welcome to the immaculate interiors and exceptional restaurant serving a variety of an international cuisines.

Allow our Executive Chef, Nicola Ducceschi and his remarkable team to take you on a culinary journey, using premium, locally sourced and sustainable produce. Welcome to Crown London's Restaurant & Bar, where exception meets passion, heritage meets experience and signature dishes are born.

Lina Jurkeviciute, Head of Hospitality

Nicola Ducceschi, Executive Chef

Frederic Tanoh-Koutoua, Sommelier

To START

Artisanal breadbasket with traditional Bordier butter 6

MODERN EUROPEAN SPECIALTIES

Seared tuna, babganoush, feta, raspberry vinaigrette 23

Pan Fried scallops, peanut ginger jam, cucumber dressing 20

Vitello Tonnato, truffle mayonnaise 22

Lobster ravioli, asparagus, lemon curd and parmesan 26

Smoked burrata, peach, white balsamic miso (v) 17

Carpaccio, artichokes, Percorino cheese 22

FAR EAST SPECIALTIES

Sambal prawns 21

Soft shell crab with garlic and chili 25

Won Ton Soup 13

Tom Yum Soup (Chicken or Prawns) 16

Selection of Dim Sum 14

(V) Vegetarian

Should you have any dietary requirements or allergies please inform your waiter.

A discretionary service charge of 15% will be added to your final bill.

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To START

SOUTH EAST SPECIALTIES

Vegetable samosas with coriander chutney (V)	13
Tandoori prawns with sweet yoghurt and avocado	21
Spicy Aloo tikki chaat, mint salad, tamarind chutney (V)	17

MIDDLE EAST SPECIALTIES

Hot & cold Mezze (2 - 4 people)	56
Selection of savoury pastries with tahini sauce	18
Grilled halloumi with pickled peppers and black olives (V)	15
'7 Spice' grilled prawns, hummus, pomegranate dressing	21

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MAIN

MODERN EUROPEAN SPECIALTIES

Halibut, vongole, tomato and basil consommé	38
Roasted USDA beef fillet, black pepper crust, truffle chips, onion caramel	52
Pan fried sea bass, Puttanesca sauce, Amalfi lemon curd	36
Spring lamb and asparagus Wellington, Banyuls wine jus	42
Veal Milanese, fennel, basil and rocket salad	45
Asparagus risotto with Bagoss cheese & fennel pollen (V)	30

FAR EAST SPECIALTIES

Steamed sea bass with ginger and spring onion	32
Sichuan chili Dover sole	38
Singapore noodles, curry paste and prawns	22
Aromatic duck, Hoisin sauce, leeks and cucumber	28
Crown London Kung Po chicken with cashew nuts	25
Wok fried beef in black pepper sauce	31

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MAIN

SOUTH EAST SPECIALTIES

Old Delhi butter chicken	24
Lamb or Chicken Biryani with a puff pastry crust and Raita	32
Lamb Rogan Josh	32
Prawns Bhuna	25
Tandoori spiced lamb chops, Indian cucumber salad	35

MIDDLE EAST SPECIALTIES

Pan fried sea bass fillet <i>with a dukkah crust, harissa sauce, grilled courgette & mint</i>	36
Shish Taouk	25
Farowj Meshoui s	34
Vegetable Bamia (V)	20
Lahem Meshoue	32
Lebanese mixed grill (for 2 people)	75

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SALADS

Green Park Salad <i>fresh leaves, hearts of palm, roasted artichokes, avocado, asparagus, with raspberry dressing (V)</i>	21
Crown Salad <i>avocado, peppers, red onion, baby gem with grilled chicken</i>	23
Greek Salad <i>salsa verde, toasted almonds and pink pepper vinaigrette (V)</i>	23
Lebanese Salad <i>cucumber, tomatoes, peppers, mint with pomegranate dressing (V)</i>	18
Whipped feta and grilled asparagus, preserved lemon and piquillo pepper	18

EXTRAS

Sautéed spinach with parmesan and garlic (V)	9
Beef fat roast potatoes	10
Chunky chips with black truffle (V)	13
Grilled vegetables with rosemary dressing (V)	9
Naan Bread <i>plain, butter or garlic (V)</i>	6
Basmati or Pilaf rice with spices and saffron (V)	6

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SSERTS

Crown Eton Mess	13
Tiramisu sphere, coffee anglaise	14
Vanilla crème caramel, summer fruit compote	13
Sticky toffee pudding, vanilla ice cream	13
Selection of farmhouse cheese served with figs, port and balsamic jam	18
Selection of homemade ice cream, choice of two Madagascar vanilla chocolate pistachio	11
Selection of homemade sorbets, choice of two mango lemon strawberry mandarin	11

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