



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 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 27 Restaurant & Bar, where exception meets passion, heritage meets experience and signature dishes are born.

*Nicola Ducceschi, Executive Chef
Lina Jurkeviciute, Head of Hospitality
Frederic Tanoh-Koutoua, Sommelier*

STARTERS

Artisanal bread basket with farmhouse butter 6

Modern European Specialties

Bresaola, caramelized figs, rocket, Pecorino cheese 22

Pan fried scallops, black truffle crust, celeriac and parmesan puree 25

Prawn cocktail, yuzu and pomegranate 21

Burratina, pickled wild mushrooms, grilled courgette, black truffle foam (V) 20

Asian Specialties

Sambal prawns 25

Won Ton Soup 13

Tom Yam soup 16

Selection of Dim Sum 14

Middle East Specialties

Hot & cold Mezze (for 2 people) 38

Selection of savoury pastries with tahini sauce 18

Grilled halloumi with rose poached figs and pistachio 16

"7 spice" grilled prawns, hommous, pomegranate dressing 25

Fried calamari, garlic sauce, zataar 20

(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.

MAINS

Modern European Specialties

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|---|----|
| Slow braised beef cheek, parmesan mash potato, Barolo sauce | 43 |
| Pan fried seabass, lobster ravioli, basil bisque | 38 |
| Herb pappardelle, Tuscan veal ragout, creamed porcini | 35 |
| Delica pumpkin ravioli, Taleggio fondue, toasted almonds(V) | 14 |

Asian Specialties

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|--|----|
| Steamed seabass with ginger and spring onion | 32 |
| Wok fried beef in black pepper sauce | 22 |
| Aromatic duck, hoi sin sauce, leeks and cucumber | 28 |
| Crown London Kung Po chicken with cashew nuts | 25 |

Indian Specialties

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|---|----|
| Old Dehli butter chicken | 24 |
| Lamb or Chicken Biryani served with Raita | 32 |
| Lamb Rogan Josh | 32 |

Middle East Specialties

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|---|----|
| Shish Taouk** | 26 |
| Farowj Meshoui** | 36 |
| Lamb Kofta** | 32 |
| Pan fried seabass, dukkah crust and harissa | 36 |
| Lebanese Mixed Grill (for 2 people)** | 75 |

*** served with Arabic rice and Lebanese salad*

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SALADS

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|--|----|
| Green Park Salad fresh leaves, hearts of palm, roasted artichokes, avocado, asparagus, with raspberry dressing (V) | 21 |
| Crown salad avocado, peppers, red onion, baby gem with grilled chicken | 23 |
| Lebanese salad cucumber, tomatoes, peppers, mint with pomegranate dressing (V) | 18 |
| Fattoush, pomegranate dressing | 16 |

SIDE DISHES

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|--|----|
| 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-plain, butter or garlic (V) | 6 |
| Plain Basmati rice or Pilaf rice with spices and saffron (V) | 6 |

DESSERTS

| | |
|---|----|
| Pistachio symphony, raspberry coulis, mandarin puree | 13 |
| Warm chocolate brownie, praline parfait, chocolate sauce | 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, <i>choice of two Madagascan vanilla, chocolate, pistachio</i> | 11 |
| Selection of homemade sorbets, <i>choice of two Mango, lemon and strawberry</i> | 11 |

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