

Pre-Dinner Cocktails

Porn star martini – vanilla vodka, passion fruit and pineapple served in a martini glass with a shot of prosecco **£12.50**
My pink gin – Gordon's premium pink gin, tonic served in a large bowl glass filled with ice **£9.50**

Starters

Malaysian chicken strips – in a light curried & mango mayo with crispy poppadom strips
£8.50

Crispy fried squid with kimchi cucumber & herb emulsion
£8

Duck liver & cassis pate with chutney & crostini
£7.50(GF)

Chef's soup of the day – with freshly baked artisan bread & butter
£6(GF)

Prawn tian – with, marie rose sauce, topped with smoked salmon & brown bread & butter
£8.50 (GF)

Blue crown fusion style sticky ribs – balsamic, chilli, garlic glaze & crusty bread
£9(GF)

Moules marinere or moules Portugaise with crusty bread
£9(GF)

Pan fried king scallops with white pudding in a crackling crumb, with a parsnip & apple puree & pickled vegetables
£12(GF)

Grilled goats cheese with roasted walnuts with beetroot & rocket salad with a balsamic glaze crown style
£7(GF)

Crown style Gambas pil pil – king prawns, tomatoes, white wine, garlic & crusty bread
£11(GF)

Main Courses

Fish & chips in a crispy prosecco batter, blitz pea puree & tartar sauce
£15

Pan fried fillet of seabass with smoked salmon, leek & herb fishcake & mussel & sorrel veloute
£18

Salmon Teriyaki served with oriental stir-fried vegetables & soy noodles & teriyaki dressing
£17(GF)

Pan fried chicken supreme, marinated in Indian spices, served with coconut jasmine rice, sagaloo & katsu curry sauce
£17.50(GF)

The Blue Crown luxury pie & mash – steak & onion pie, pan fried medallion of fillet steak, roasted king scallops with wild mushroom & liquor
£22

Pan fried calves liver & crispy bacon with bubble & squeak, battered onion rings dressed in a sage butter & served with red wine veal jus
£19(GF)

Duo of lamb – classic homemade sheperd's pie & pan-fried lamb rump with fresh buttered green medley of vegetables & minted hollandaise sauce
£22(GF)

Slow roasted sticky BBQ baby back ribs with house slaw & julienne fries
£21

8oz Crown burger - homemade 8oz beef pattie served with cheese, bacon, julienne fries & coleslaw
£16(GF)

Grilled halloumi & Mediterranean vegetables, served with cous cous, garlic pitta bread & tzatziki
£15(GF)

(Add a grilled chicken breast **£5** or garlic king prawns **£6**)

Seafood linguine – mussels, king prawns, scallops & cod in a white wine cream sauce
£18

Wild mushroom, fresh pea & spinach tagliatelle in a light cream sauce
£14

(Add a grilled chicken breast **£5** or garlic king prawns **£6**)

Chicken Crown Caesar salad – baby gem, soft boiled egg, parmesan shavings, croutons & caesar dressing
£14(GF)

*Join us for Sunday lunch serving fantastic roasts
12pm-6pm*

From the Grill

Steak size may vary on cooking

Locally sourced 28 day aged

8oz Fillet steak
£28(GF)

10oz Sirloin
£24(GF)

Add surf to your turf with King prawns
£6(GF)

*All served with chips, flat mushroom and vine tomatoes
Add a sauce: peppercorn, blue cheese
£2.50(GF)*

Add truffle mac & cheese
£6

SIDES

Julienne fries (GF) **£3** Green medley vegetables (GF) **£4**

Skin on Chips (GF) **£4** Truffle mac & cheese **£6**

Garlic bread **£3** Garlic bread with cheese **£4**

House salad (GF) **£3** Sweet potato fries (GF) **£4**

Caesar salad (GF) **£4** Chilli & garlic spinach (GF) **£4**

Creamed Mash(GF) **£4** Onion rings **£4**

Not all ingredients in recipes are clearly identified on the menu.

We care for your wellbeing, and **customers with food allergies are asked to discuss their needs with the duty manager** who will be happy to talk to the Chefs and advise on appropriate menu choices if required.

Any gratuities are left entirely at your discretion (10% service charge added to tables of 4 or more all, of which go to the staff) - www.thebluecrownbrentwood.co.uk – Tel: 01277 375485

(GF) = GLUTEN FREE