

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

Pre-starters

Mixed bread board £5 (for two)
Olives £4

Starters

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

Crispy fried squid with kimchi cucumber
& herb emulsion
£8

Duck liver pate & cassis jelly
with chutney, mix leaf & crostini
£7.50 (GF)

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

Prawn tian & Avocado with, Marie Rose
sauce, topped with smoked salmon & brown
bread & butter £8.50 (GF)

BBQ style sticky ribs with crusty bread
£9 (GF)

Moules Marinière with crusty bread
£9 (GF)

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

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

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

Main Courses

Duo of lamb - rump, shepherd's pie with a medley of buttered green vegetables and a minted
hollandaise sauce
£22

Slow roasted pork belly, with bubble & squeak, sautéed savoy cabbage & pancetta, and a cider jus
£17

Salmon or a crispy beef 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,
Saag aloo & 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

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

Moules Marinière, with warm crusty bread and fries
£16

Grilled halloumi & Mediterranean vegetables, served with couscous, 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)

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

Chicken 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

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

SIDES

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

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 Onion rings £4

Creamed Mash(GF) £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 2 or more all, of which go to the staff) - www.thebluecrownbrentwood.co.uk – Tel: 01277 375485

(GF) = GLUTEN FREE OPTION AVAILABLE