

PRE - DINNER COCKTAILS

Porn Star Martini – Vanilla Vodka, Passion Fruit & Pineapple served in a Martini Glass with a shot of Prosecco – £12.50
Whitley Neill Aloe & Cucumber Gin 50ml - Served with Fever Tree Mediterranean Tonic Garnished with Cucumber & Kiwi – £10

APPETISERS

MARINATED MIXED GREEK OLIVES

In Sun Blushed Tomatoes,
Garlic & Feta
£5

GARLIC & ROSEMARY FOCACCIA

Served with Beetroot Hummus
Harissa & Pesto
£7

BREADED BOCCONCINI

Served with Prosciutto Crisps
& an Arrabbiata Sauce
£7

GYOZA SELECTION OF DUMPLING

With Soy Sauce
& Micro Cress
£7

STARTERS

CHEF'S BUTTERNUT SQUASH SOUP

Butternut squash, Sweet Potato, Chilli & Coconut
served with Warm Artisan Bread and Butter – £6

TEXTURES OF ASIAN DUCK

Smoked Duck, Confit of Duck, Crispy Duck
with Hoisin & Spring onion, Cucumber & Chilli
Mango Salsa & Crispy Flat Bread Tortilla – £10

TEMPURA SOFT SHELL CRAB

Served with Hot & Sour Sauce & Crispy seaweed – £10

SLOW COOKED HONEY & SOY GLAZED PORK

With Popcorn Crackling, Shiso Cress & Pak Choi – £10

PAN FRIED TIGER PRAWNS

In a Rosé Chilli & Garlic Emulsion
Charred Focaccia – £12

GOATS CHEESE FOUR WAYS

Panacotta, Pepper Crusted Log, Bon Bon's
& Puff Pastry Cheese Tuile, Pickled
Beetroot, with Walnut praline – £10

FLAVOURS OF HERITAGE TOMATOES

Bocconcini Salad with Basil Gel
& Balsamic Glaze – £9

MAINS

PAN FRIED COD LOIN

With a sweet potato & Butternut Sag Aloo, Beetroot
Bhaji with Light Curried Cream Sauce – £20

KOREAN MARINATED LAMB RUMP

Served with Jasmine Rice, Pak Choi & a
Sriracha Glaze – £22

PAN FRIED TIGER PRAWNS

In a Rosé Chilli & Garlic Emulsion with
Charred Focaccia & Julienne Fries – £24

SALMON EN CROÛTE

Served with charred Asparagus & Truffled
Cauliflower Purée – £20

CHICKEN & CHORIZO BALLOTINE

Served with Sweet Potato Fondant, Charred Pepper
& Elements of Sweetcorn – £20

THAI MASSAMAN CURRY

Butternut, Sweet Potato, Baby Corn & Pak Choi in a
Massaman Curry Sauce with Jasmine Rice - £15

Add King Prawns (2) £7 or Half Chicken Breast £5

FILLET BEEF TERIYAKI

Rice Noodles & Oriental Vegetables in a Teriyaki
Sauce Topped with Lotus Crisps - £17

ROASTED TOMATO, VERMOUTH & ASPARAGUS ORZO

Orzo Pasta Topped with a Saffron Mascarpone - £15

GREEK SALAD

Cherry Tomatoes, Feta Cheese, Olives, Peppers, Red
Onion & Rocket drizzled with Olive Oil - £13

Add King Prawns (2) £7 Add Half Chicken Breast £5

THE GRILL

PAN SEARED 8oz FILLET STEAK

Served with Thyme & Garlic Potato Rosti, Sautéed Wild
Mushrooms, Roasted Cherry Tomatoes & Café Au Lait Sauce - £29

CHARGILLED 100z RIBEYE STEAK

Served with Sautéed Wild Mushrooms, Truffle and
Parmesan Pommes Pont Neuf, Roasted Cherry
Tomatoes, Garlic Chilli Butter & Peppercorn Sauce - £23

SIDES

SKIN ON FRIES - £4

FAT CHIPS - £5

SAUTÉED GARLIC WILD MUSHROOMS - £7

TRUFFLE & PARMESAN FRIES - £10

CHARGILLED BUTTERED ASPARAGUS - £7

GREEN VEGETABLE MEDLEY - £5

PAK CHOI IN GARLIC BUTTER - £5

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 OPTION AVAILABLE