

# THE CROWN

AT WILD THYME & HONEY

## GRILL NIGHT

### **Bavette 199g 27**

The "butcher's cut", a flavourful, flat cut of beef known for its depth of flavour

### **Sirloin 224g 35**

A prime cut of beef prized for its robust flavour and firm but tender texture

### **Châteaubriand 454g 95**

Chateaubriand is the most luxurious and tender centre fillet of beef, often described as the "aristocrat" of steaks

### **Côte de Boeuf 360g 45**

Ribeye steak on the bone

*All served with rosemary salted skin-on-fries or thick cut chips and peppercorn sauce*

**Grilled Tuna Niçoise** Heritage tomatoes, Jersey Royals, green beans, olives, St Ewe's egg 27

**Grilled Herb Half Spatchcock Chicken** red cabbage & pomegranate slaw, skin-on-fries 23

## SEASONAL SIDES

**Caesar Salad**, charred croutons, parmesan 5

ADD ANCHOVIES 2

**Mixed Buttered Spring Greens** V \*VE 5

**Tuscan Panzanella Salad** V \*VE 5.95

ADD ANCHOVIES 2

## POTATOES

**Beef Dripping Skin-on-fries**, rosemary and thyme sea salt \*VE 5 ADD PARMESAN AND TRUFFLE 2

**Triple-cooked Beef Dripping Chips**, rosemary and thyme sea salt \*VE 5 ADD PARMESAN AND TRUFFLE 2

**Crispy Potato Rosti**, tzatziki, Parmesan and herb oil V 5.5 ADD ANCHOVIES 2

## WINE PAIRINGS

*Why not pair with one of our wines...*

125ML 175ML 500ML 750ML

### **CASTILLO CLAVIJO RIOJA ALTA RESERVA TEMPRANILLO Rioja | Spain**

Full bodied Tempranillo grapes, intense aromas of dark fruit, and a rich, velvety texture.

7 10 28 43

### **ZUCCARDI BRAZOS MALBEC Mendoza | Argentina**

While many Mendoza Malbecs are known for "baked" fruit and high alcohol, the Brazos Malbec showcases more elegant, "cool" characteristics. It's all about the fruit!

9 12.5 34.5 51

### **CAIRANNE ALAIN JAUME, CÔTES DU RHÔNE Rhone | France**

This wine shows a harmonious blend of dark fruits, spice and earthy notes with a long, lingering finish. The blend is Grenache, Syrah and Mourvèdre.

54

### **CHATEAU DE GARDEGAN BORDEAUX SUPERIORE MERLOT Bordeaux | France**

Powerful and complex. Deliciously drinkable, spicy notes, blackcurrant, pepper, menthol and clove, with a solid structure and density.

53

### **BELVEDERE AMARONE CORVINA, RONDINELLA, MOLINARA Veneto | Italy**

Distinctive and complex on the nose with hints of cherry conserve, vanilla, balsamic, floral and ripe fruit.

56

Allergens: Please make the team aware of any allergies you might have, before ordering.

Dish ingredients may vary. An allergen matrix is available on request.

V = vegetarian. VE = vegan. \*VE = can be adapted to vegan. An optional 12.5% service charge will be added to your bill