

THE CROWN

AT WILD THYME & HONEY

GRILL NIGHT

Bavette 170g 27

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

Sirloin 224g 36

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

Châteaubriand 500g 95

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

Côte de Boeuf 350g 65

Ribeye steak on the bone

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

Grilled Tuna Niçoise Isle of Wight tomatoes, new potatoes, green beans, olives, St Ewe's egg 27

Grilled Herb Chicken red cabbage & pomegranate slaw, skin-on-fries 19.5

SEASONAL SIDES

Caesar Salad, charred croutons, parmesan 5

ADD ANCHOVIES 2

Buttered Seasonal Greens V *VE 5

Panzanella Salad V *VE 5.95

ADD ANCHOVIES 2

POTATOES

Skin-on-fries, rosemary and thyme sea salt *VE 5

ADD PARMESAN AND TRUFFLE 2

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

Buttered New Potatoes, fresh mint, lemon V 6.5

WINE PAIRINGS

Why not pair with one of our wines...

175ML 750ML

CASTILLO CLAVIJO RIOJA ALTA RESERVA TEMPRANILLO Rioja | Spain

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

10 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!

12.5 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