

M E N U

WELCOME

LOCATED IN THE HISTORIC HEART OF MAYFAIR, the building that houses Crown London dates back to the 17th century. Once fondly known as The White Elephant Club, this private dining institution was frequented by Hollywood stars and high society, heralding these surroundings as 'the place to be'.

Cherishing this rich history, you will be greeted by the brass elephant on the front step; a beautiful nod to the past, whilst embracing the present and welcoming the future.

Our members and their guests are surrounded by refined elegance from the moment they arrive. From a personalised welcome to the immaculate interiors and exceptional restaurant serving a variety of an international cuisines.

Allow our Executive Chef, Nicola Ducceschi and his remarkable team to take you on a culinary journey, using premium, locally sourced and sustainable produce. Welcome to 27 Restaurant & Bar, where exception meets passion, heritage meets experience and signature dishes are born.

Lina Jurkeviciute, Head of Hospitality

Nicola Ducceschi, Executive Chef

Frederic Tanoh-Koutoua, Sommelier

To START

Artisanal breadbasket with traditional Bordier butter 6

MODERN EUROPEAN SPECIALTIES

Warm lobster salad, yuzu hollandaise 26

Pan fried scallops with sautéed porcini, mustard sabayon 20

Devon crab with avocado and lemongrass dressing 19

Goat cheese tortellini, pickled pear, saffron butter, peas (V) 15

Smoked burrata, peach, white balsamic miso (V) 16

FAR EAST SPECIALTIES

Sambal prawns 21

Soft shell crab with garlic and chili 25

Won Ton Soup 13

Tom Yam Soup (Chicken or Prawns) 16

(V) Vegetarian

Should you have any dietary requirements or allergies please inform your waiter.

A discretionary service charge of 15% will be added to your final bill.

To START

SOUTH EAST SPECIALTIES

Vegetable samosas with coriander chutney (V)	12
Tandoori prawns with sweet yoghurt and avocado	21
Spicy Aloo Tikki, tamarind chutney and mint (V)	17

MIDDLE EAST SPECIALTIES

Hot & cold Mezze (for 2 people)	56
Selection of savoury pastries with tahini sauce	18
Grilled halloumi with pickled peppers and black olives (V)	15
'7 Spice' grilled prawns, hummus, pomegranate dressing	21

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MAIN

MODERN EUROPEAN SPECIALTIES

Grilled Dover sole Meuniere with brown butter sauce, capers, lemon and parsley	65
Roasted USDA beef fillet, black pepper crust, truffle chips, onion caramel	52
Beef Cheek with celeriac puree, leek and mushroom croquette in Barolo sauce	36
Pan fried sea bass, Puttanesca sauce, Amalfi lemon curd	36
Roasted spring lamb, pistachio pesto, olive oil mash, lamb croquette	42
Asparagus risotto with Bagoss cheese & fennel pollen (V)	30

FAR EAST SPECIALTIES

Steamed seabass with ginger and spring onion	32
Sichuan chili Dover sole	38
Singapore noodles, curry paste and prawns	22
Aromatic duck, Hoisin sauce, leeks and cucumber	28
Crown London Kung Po chicken with cashew nuts	25
Wok fried beef in black pepper sauce	31

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MAIN

SOUTH EAST SPECIALTIES

Old Delhi butter chicken	24
Lamb or Chicken Biryani with a puff pastry crust and Raita	32
Lamb Rogan Josh	32
Prawns Bhuna	25
Tandoori spiced lamb chops, Indian cucumber salad	35

MIDDLE EAST SPECIALTIES

Pan fried sea bass fillet with a dukkah crust, harissa sauce, grilled courgette & mint	36
Shish Taouk served with Arabic rice and Lebanese salad	25
Farowj Meshoui served with Arabic rice and Lebanese salad	34
Vegetable Bamia (V)	20
Lahem Meshoue served with Arabic rice and Lebanese salad	32
Lebanese mixed grill (for 2 people)	75

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SALADS

<i>27 Salad fresh leaves, hearts of palm, roasted artichokes, avocado, asparagus, with raspberry dressing (V)</i>	21
<i>Crown Salad avocado, peppers, red onion, baby gem with grilled chicken</i>	23
<i>Greek Salad salsa verde, toasted almonds and pink pepper vinaigrette (V)</i>	23
<i>Lebanese Salad cucumber, tomatoes, peppers, mint with pomegranate dressing (V)</i>	18

EXTRAS

Sautéed spinach with parmesan and garlic (V)	9
Wagyu fat roasted potatoes	10
'27' chunky chips with black truffle (V)	13
Grilled vegetables with rosemary dressing (V)	9
Stir fried vegetables (V)	9
Bok choy, garlic and ginger	9
Naan Bread <i>plain, butter or garlic (V)</i>	6
Steamed Jasmine, plain Basmati or Pilaf rice with spices and saffron (V)	6

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SSERTS

'27' Eton Mess	13
Domori Grand Cru chocolate and mandarin tart, mandarin sorbet	14
Yogurt and cardamom bavarois, mango and pistachio	14
Sticky toffee pudding, vanilla ice cream	13
Selection of farmhouse cheese served with figs, port and balsamic jam	18
Selection of homemade ice cream, choice of two	11
Madagascar vanilla chocolate mandarin pistachio	
Selection of homemade sorbets, choice of two	11
Mango lemon strawberry	

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