

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 modern European fare.

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.

*Nicola Ducceschi, Executive Chef
Lina Jurkeviciute, Head of Hospitality
Frederic Tanoh-Koutoua, Sommelier*

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| Lobster martini with 24K gold | 22 |
| Pan fried scallops with sautéed porcini, mustard sabayon | 18 |
| Seared salmon, yuzu and sesame sauce vierge | 18 |
| Devon crab with avocado and lemongrass dressing | 19 |
| Sautéed farro, creamed sunchoke, crispy black cabbage | 15 |
| Port and Guinness onion soup, warm Comte cheese parfait (V) | 16 |
| Burrata, truffle foam, pistachio pesto | 17 |
| <i>Artisanal breadbasket with traditional Bordier butter</i> | 6 |

SALADS

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| “27” Salad, fresh leaves, hearts of palm, roasted artichokes, avocado, asparagus, with raspberry dressing (V) | 19 |
| Crown salad, avocado, peppers, red onion, baby gem with grilled chicken | 23 |
| Spiced barley salad, nuts, dried fruits, pomegranate dressing and miso (V) | 23 |
| Lebanese salad, cucumber, tomatoes, peppers, mint with pomegranate dressing (V) | 18 |

MAINS

(V) Vegetarian

Gaming Salons menu is available. 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.

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| Whole Dover sole meunière | 59 |
| Pan fried seabass fillet, dukkah crust, harissa sauce, grilled courgetti, mint | 36 |
| Tagliolini with lobster, bisque and dill extraction | 35 |
| Beef cheek with celeriac purée, leek and mushroom croquette in Barolo sauce | 34 |
| Potato and Parmesan gnocchi, veal ragout, hazelnut spiced carrot puree | 30 |
| Asparagus risotto, Bagoss cheese, fennel pollen (V) | 30 |
| Roasted USDA beef fillet, black pepper crust, truffle chips, onion caramel | 52 |

SIDE DISHES

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| 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 |

DESSERTS

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| Ginger & lime crème brûlée | 13 |
| Pistachio Lamington & cherry ripple ice cream | 13 |
| Flourless chocolate brownie with praline parfait | 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 <i>Madagascan vanilla, chocolate, and pistachio</i> | 10 |
| Selection of homemade sorbets, choice of two <i>Mango, lemon and strawberry</i> | 10 |

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