



STARTERS

ROYAL BRUNCH

CAVIAR & CRAB DEVILED EGGS ^{GF}
zesty stuffed eggs topped with caviar and crab, aioli garnish | 14

FRIED BRUSSELS SPROUTS WITH DATES & BACON
tossed in honey cider vinaigrette | 12

KING'S WINGS
eight wings, choice of Honey Sriracha or Jamaican BBQ,
served with blue cheese, celery, and carrots | 16

PARMESAN TRUFFLE FRIES ^V
chips tossed in truffle oil, parmesan garnished garlic aioli | 11

ENGLISH ONION SOUP
leeks and onions simmered in beef stock, topped with croutons,
melted cheddar and mozzarella, frizzled onions | 11

HOT DEVONSHIRE CRAB DIP
lump crab blended with creamy sauce, baked bubbly,
served with warmed ciabatta, crunchy veggies | 17

SMOKY CHIPOTLE CHICKEN NACHOS
corn tortilla chips topped with braised chicken tinga, melted Oaxaca cheese,
lettuce, sour cream, and salsa | 15 **ADD GUACAMOLE +3**

ROASTED TOMATO BISQUE
fire-roasted tomatoes, garlic, herbs, cream, served with cheese toasties | 9

BUTTERMILK FRIED CALAMARI
golden fried, spicy aioli, marinara sauce | 13
ADD CHERRY HOT PEPPERS +3

CHIPS & DIPS ^V
corn tortillas served with fresh guacamole and roasted tomato salsa | 8

LIGHTER FARE

PETITE CRAB CAKE & SALAD
pan seared all lump crab cake served over fresh garden salad,
honey lime dressing | 16

**1/2 ROAST BEEF SANDWICH
& ENGLISH ONION SOUP**
half-sized sandwich served with demi dip, horseradish sauce | 16

WAGYU SLIDER & TOMATO BISQUE
one wagyu beef slider with caramelized onions and melted gruyère cheese,
served with roasted tomato bisque | 16

SALADS

enhancements: **grilled chicken +6** | **butternut squash +5**
blackened salmon +8 | **spicy shrimp +8** | **tuna steak +10**

BEETS & BURRATA ^V
red and gold beets, burrata cheese, arugula, fresh greens, pistachios,
tomato, fresh basil, balsamic vinaigrette | 16

SPICY CAESAR
romaine hearts, classic citrus Caesar dressing spiked with heat,
toasted peppercorn bread crumbs, fresh grated parmesan | 12

HEIRLOOM TOMATO & ROQUEFORT ^V
assorted tomatoes lightly marinated in balsamic vinaigrette,
tossed with bits of roquefort, arugula, frizzled onions, pesto drizzle | 14

ST. BART'S ^V
fresh greens, seasonal berries, candied walnuts, mango salsa,
mandarin oranges, tomatoes, honey lime dressing | 15

BABY ICEBERG WEDGE WITH BLUE CHEESE
flower-cut iceberg filled with blue cheese crumbles, bacon, eggs, tomato,
pickled red onion, blue cheese dressing and red wine vinegar | 13

BUCK-A-SHUCK OYSTERS

Saturday and Sunday 11:30 AM - 6 PM

*all brunches are \$21 and include a fresh fruit cup,
London Bridge bloody mary, processco mimosa or Crown brew*

THE "FULL MONTY" ENGLISH BREAKFAST
A royal feast!
sunny side eggs, bangers, baby bella mushrooms, brown beans,
tomato, rashers, black pudding, and fried bread

BANANAS FOSTER FRENCH TOAST ^V
brioche bread dipped in sweet batter and fried with flambéed bananas,
rummy maple syrup, garnished with candied walnuts and whipped cream

THE "NEW" YORK BENEDICT
toasted Thomas English Muffins, poached eggs, British bacon rashers,
rich Hollandaise sauce, served with watercress salad

FLAPJACKS & FRESH BERRIES
fluffy pancakes topped with assorted fresh berries and berry sauce,
whipped cream, toasted pecans, applewood smoked bacon, maple syrup

BREAKFAST SHORT RIB TOSTADA
corn tortillas, braised short ribs, sunny side up eggs, topped with
spicy pico de gallo, melted cheddar, sour cream, and guacamole

THE WINDSOR OMELETTE
honey ham, gruyère and cheddar cheeses, caramelized onions,
home fries, brioche toast

CLASSIC STEAK & EGGS +4
grilled and sliced 6oz steak served with fried eggs,
hash browns, brioche toast

SPECIALTIES

FISH & CHIPS
New England cod fillet, battered and fried, chips, coleslaw | 18

BANGERS & MASH
caramelized spicy sausage and golden mashed potatoes
smothered in onion gravy, radicchio and kale sauté | 18

LONDON TIKKA MASALA
chicken breast morsels, roasted cauliflower florets, basmati rice
tossed in classic masala tomato cream sauce, naan | 18
vegan alternative: sub brussels sprouts ^V

THE EARL'S SANDWICHES

served with fries, garden salad (+4) or cup of tomato soup (+4)

THE CROWN BURGER
Hereford steakburger, toasted brioche bun, sharp cheddar,
thick cut bacon, thousand island, lettuce, tomato, red onion | 20

CRAB CAKE SANDWICH
all lump crab cake blended with a rich cream sauce,
served on toasted brioche bun with lettuce, tomato, onion,
garnished with tartar sauce and old fashioned cole slaw | 20

ENGLISH DIP ROAST BEEF
the classic with cheddar sauce, demi dip, horseradish, torpedo roll | 19

CHICKEN & PEPPER JACK CHEESE STEAK
grilled chicken breast, Kennett mushrooms, bell peppers and onions,
topped with pepper jack cheese on torpedo roll | 18

WAGYU BURGER SLIDERS
two wagyu beef sliders with caramelized onions and melted gruyère | 18

SOUP & TOASTIES

served with roasted tomato bisque

BUCKING-HAM, CHEDDAR & APPLE
thinly sliced ham, melted cheddar, caramelized red onion, Dijon mustard
grilled on sourdough | 17

ROASTED VEGGIE ^V
assorted roasted veggies, pesto sauce, melted Lancastershire cheddar
grilled on sourdough | 16

THE PLOUGHMAN'S SHORT RIB
braised short ribs, caramelized onion, gruyère and creamy horseradish
grilled on sourdough | 19

^{GF} gluten sensitive

^V vegetarian

We make every attempt to accommodate allergy requests, but we can not guarantee our products will meet your dietary requirements.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.