

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
Gosia Augustyn, Head of Hospitality
Frederic Tanoh-Koutoua, Sommelier*

STARTERS

Lobster martini with 24K gold	22
Pan fried scallops with sautéed porcini, mustard sabayon	18
Roasted brill and cucumber “cannelloni”, peanut sauce and chilli jam	18
Devon crab with avocado and lemongrass dressing	18
Gazpacho with burrata, watermelon, basil foam (V)	17
Asparagus soup, poached egg, toasted almonds, black truffle (V)	18
Smoked chicken with parmesan parfait, roasted pear and rosemary	17
<i>Artisanal breadbasket with traditional Bordier butter</i>	6

SALADS

“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

(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.

MAINS

Whole Dover sole meunière	59
Pan fried seabass fillet, dukkah crust, harissa sauce, grilled courgette, mint	36
Wagyu or sirloin steak, sweet miso sauce and grilled hispi cabbage	90/50
Farfalle pasta with quail ragout, pea purée, black truffle	30
Beef cheek with celeriac purée, leek and mushroom croquette in Barolo sauce	34
Guinea fowl and Taleggio ballotine, creamed potatoes, shallots and Marsala wine jam	32
Asparagus risotto, Bagoss cheese, fennel pollen (V)	30
Linguine Scoglio with mussels, squid, octopus, prawns, tomatoes and white wine	30

SIDE DISHES

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

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DESSERTS

Ginger & lime crème brûlée	13
Pistachio Lamington & cherry ripple ice cream	13
Flourless chocolate brownie with praline parfait	14
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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