



THE WORLD'S OLDEST GAMING CLUB

When William Crockford opened the original Crockfords in 1828 he turned his dream of an elegant and exclusive private gaming club into a reality.

To be selected for membership was to join an aristocratic and fashionable gaming elite and enjoy the best food and wines in surroundings of splendour.

The Crockfords of today stays faithful to that heritage and the Ballroom/Restaurant offers our members and guests a very special dining experience beneath the magnificent 18th century Robert Adam's ceiling.

Specialist chefs create European, Oriental and Middle Eastern dishes of the highest quality now further enhanced by the 'Royal China At Crockfords' menu offering the finest Chinese cuisine.

Under the direction of Executive Chef Stephen Carpenter and Restaurant Manager Manuel Saldanha, the Crockfords hospitality team warmly welcomes you.

**PLEASE LET US KNOW OF ANY ALLERGIES
OR SPECIAL DIETARY REQUIREMENTS BEFORE ORDERING**

All prices are inclusive of VAT
Gratuities at your discretion. A discretionary service charge may be added.

FIRST COURSES

Crispy rice cracker crusted lobster,
herb salad, spring onion, sriracha & lemon emulsion £24

Bruleed foie gras,
sour cherry, shallot & yuzu relish, toasted brioche £16

Dorset crab & avocado salad £16

Seared scallops,
*carrot & fennel seed purée, pickled cauliflower, baby beetroot,
saffron & elder flower dressing* £16

Warm shrimps,
slow roasted baby plum tomatoes, honey and passion fruit mustard £14

Hot asparagus with poached duck egg,
morel, Madeira & chervil cream (v) £13

Black truffle & ricotta tortelloni
with baby courgette, speck & cream £15

Caciucco alla Livornese
fish soup from Livorno £15

Tomato soup
with grilled focaccia, basil & parmesan crouton (v) £8

Lobster Bisque £9

FISH COURSES

Dover sole grilled or mènuniere £37

Wild sea bass
with braised carrots, fennel, lemon & Cerignola olives £24

Pan fried black cod
*wrapped in San Daniele ham, potato gnocchi with soya beans,
stem broccoli & cress, black truffle & potato sauce* £28

FISH COURSES CONTD.

“Mazzancolle”
grilled large tiger prawns with warm heritage tomatoes, shallots & sherry vinegar, basil oil £30

Crockfords grilled seafood platter
with caper butter sauce (2 covers) £49

Poached halibut,
beetroot purée, orzo pasta with clams & red chard, poached crab claw, saffron foam £32

Slow baked organic salmon,
citrus pepper confit, purple potato mash & tarragon puree £22

MEAT AND POULTRY COURSES

Grilled 340g USDA rib eye steak
with Pont Neuf potatoes and Bearnaise sauce £38

Roast veal chop,
*grilled asparagus, sweet potato fondant,
citrus scented smoked aubergine, soya & thyme sauce* £27

Fillet of beef “tagliata” with grilled vegetables,
wild rocket & shaved parmesan £30

Golden crumb & shallot coated double lamb cutlet,
*broccoli & mint purée, wild mushroom,
potato & truffle gratin, port reduction* £26

Osso buco con gremolata
braised knuckle of veal with lemon zest & parsley, saffron risotto £26

Roulade of maize fed poussin & foie gras,
*poached langoustines, confit of leg, carrot & mustard puree,
sautéed chard & watercress, Madeira reduction* £24

A selection of vegetables, potatoes or salads (v) £6

(v) indicates a dish suitable for vegetarians

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STARTERS

皇朝熱拼(2人用)

蝦多士, 素春卷
干貝鬆, 沙爹雞
辣汁蝦球

Royal China mix hors d'oeuvres (min. for two people)
*sesame prawn toast, vegetarian spring roll
crispy seaweed satay chicken
prawn with spicy sauce* £22

皇朝點心拼

素菜餃, 帶子餃
干蒸燒賣, 海鮮芦荀餃
蝦餃, 辣味蟹肉餃
菜餃

Dim sum platter
*vegetable dumpling scallops dumpling
pork & prawn dumpling, seafood & asparagus dumpling
prawn dumpling, spicy crab meat dumpling
shrimp prawn & chive dumpling* £22

蒸帶子皇

薑蔥帶子皇
豉汁帶子皇

Steamed king scallops
*ginger & spring onion
black bean sauce* £16

椒鹽吹筒

Deep fried baby squid with spicy salt £10

椒鹽軟殼蟹

Crispy soft shell crab with salt & peppercorns £11

京都肉排

Spare rib in mandarin sauce £11

鮮蝦雲吞湯

Prawn wan ton soup £8

黃金田雞腿

Crispy golden frogs legs salty egg yolk £12

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STARTERS

四川酸辣湯

Hot & sour soup £8

蟹肉粟米羹

Crab sweet corn soup £9

四寶羹

Dry scallop with shredded duck soup £8

VEGETARIAN

素春卷

Vegetable spring roll (v) £7

椒鹽豆腐粒

Crispy bean curd with spicy salt (v) £7

SECOND MEAL

香酥鴨

Crispy aromatic duck
served with pancake & trimmings

半只

Half £26

全只

Whole £48

北京片皮鴨

Peking duck
served with pancake & trimmings £58

薑蔥龍蝦麵底

Baked fresh lobster
*with ginger & spring onion
served on bed of noodles* £48



MAIN COURSE

清蒸海鱸 薑葱蒸海鱸, 豉汁蒸海鱸	Steamed whole sea bass <i>ginger & spring onion, black bean sauce</i> £36
四川明蝦球	Szechuan king prawn £23
古老蝦球	Sweet & sour king prawn £23
油泡XO醬路筍帶子	Sauteed scallops with asparagus and XO sauce £23
原條龍脰二食 (油泡及椒鹽)	Dover sole two ways, <i>stir fried with chinese mushrooms and celery, wok fried with salt & chilli</i> £37
鐵板黑椒牛柳	Fillet steak <i>with Black Pepper Sauce (sizzling)</i> £22
四川紅燒牛腩	Brisket of beef <i>with Szechuan chilli in stone pot</i> £18
鵲巢牛柳絲	Crispy chilli beef on birds nest £22
紫蘿鴨片	Stir fried duck <i>with pineapple and pickled ginger</i> £26
腰果雞丁	Stir fried chicken <i>with cashew nuts</i> £17
廣式燒鴨	Cantonese roasted duck £22
密汁叉燒	Honey roasted pork £17

MAIN COURSE CONTD.

北菇滑雞煲	Sauteed chicken <i>with chinese mushrooms hot pot</i> £18
薑汁芥蘭	Sauteed chinese broccoli <i>with ginger sauce (v)</i> £12
蒜茸白菜仔	Sauteed baby pak-choi <i>with garlic sauce (v)</i> £11
星州炒米	Singapore style rice vermicelli £9
芽菜炒麵	Stir-fried noodle <i>with bean sprouts (v)</i> £7
三鮮炒麵	Seafood with crispy noodles £16
楊州炒飯	Hong Kong special fried rice £9
鮮蛋炒飯	Egg fried rice (v) £6

DESSERT

拔絲蘋果或香蕉	Apple or banana in toffee syrup (v) £7
豆沙鍋餅	Pan fried pancakes <i>stuffed with red bean paste (v)</i> £7
楊枝金露	Fresh mango & grapefruit tapioca pearls (v) £7

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請各位賓客在點菜之前讓我們知道如有對任何食材過敏或特殊的飲食要求

MIDDLE EASTERN CUISINE

Lebanese Hors d'oeuvres

Hummus *(v)* or with meat £7

Moutabel *(v)* £7

Vegetable moussaka *(v)* £7

Tabbouleh *(v)* £7

Fattoush *(v)* £7

Vine leaves *(v)* £7

Labneh *(v)* £7

Kibbeh £7

Cheese or meat samousek £7

Falafel *(v)* £7

Chicken wings £7

Chicken liver £7

Makanek £7

Sojuk £7

Arrayas £7

Kalaj £7

Mezze selection *(2 persons)* £7

Lentil soup with fresh coriander *(v)* £7

MAIN COURSES

Lahem meshwi

Grilled lamb skewers with tomato and onion £21

Kafta

Grilled minced lamb with onion, parsley & herbs £20

Shish taouk

Chicken cubes marinated in garlic, lemon, olive oil and grilled £18

Farrouj meshwi

Boneless baby chicken marinated in garlic, thyme, lemon, olive oil and grilled £18

Tajine of chicken or lamb with couscous £20

Koussa mashi

Lamb cutlets braised with vine leaves, baby courgettes filled with rice and meat £24

Sayadieh

Baked black cod with cumin infused rice, vegetable & tagine sauce £28

Loukaz

Deep fried whole sea bass with crispy pitta bread & tahini sauce £29

All Middle Eastern main courses are served with rice and salad

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INDIAN HORS D'OEUVRES

Onion Bhaji or mixed Samosa £6

Prawn or chicken Tikka £9

Chicken or prawn Tandoori £9

Sizzling lamb and chicken shashlik
with cucumber raita £9

MAIN COURSES

King prawn & monkfish balti
Medium spiced curry with peppers, king prawns & monkfish £23

Dover sole jalfresi
*Strips of dover sole with medium spices,
mixed peppers & onion served with pilau rice* £34

Beef vindaloo
Tender beef with tomatoes, chilli and spices £25

Charcoal grilled tandoori baby chicken £21

Chicken tikka masala
Mild curry with cream & fresh tomato £19

Lamb rogan josh
Lamb curry with tomato, onion and coriander £22

VEGETABLES AND RICE

Bombay aloo (v)
Potatoes cooked Bombay style £6

Tarka dal (v)
Lentils cooked with herbs & spices flavoured with garlic £6

Mushroom or saag bhaji (v)
Mushroom or spinach cooked to a special recipe £8

Vegetable biryani (v) £8

Pilau rice, basmati rice (v) £5

Paratha (unleavened bread) or nan (v) £5

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