

An Unruly Night with Dominic Chapman & The Crown at Burchetts Green

chicken liver parfait, fig jam
chicken brodo
stuffed chicken wing
chicken fat focaccia

minestrone
tomato, ricotta salata pecorino, salsa verde

seared orkney scallops
cauliflower puree, hazelnut vinaigrette, chives

sole
lobster hollandaise, sea herbs

braised ox cheeks
creamed potatoes, pickled carrots, shallots, bacon

english strawberries
meringue, chantilly, basil

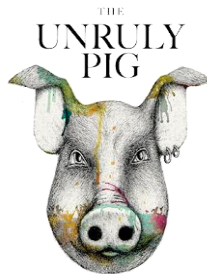
torta al caffè
espresso, tosier chocolate



£85 per person

The next chapter...

Dominic Chapman from *The Crown* at Burchetts Green Tuesday 14th May 2024



Dom's hereditary passion for food stems from the highly acclaimed Castle Hotel in Taunton, which his family have owned and run for over 65 years.

In chef world, Dom has a legendary reputation and is hugely respected by the best chefs. His training has seen many great kitchens around the world, in particular, one of London's most fashionable restaurants, Kensington Place. Having spent 10 years in London, he then moved to Berkshire and the Fat Duck, eventually to open and take up the role of Head Chef at Heston Blumenthal's Hind Head in Bray.

In 2007, Dom moved to the The Royal Oak Paley Street. The Royal Oak was awarded a Michelin star in January 2010 and 3 AA Rosettes.

In August 2014, Dom became Chef/Patron of his own pub/restaurant. The Beehive in White Waltham, the Beehive is a beautiful country pub/restaurant, White Waltham which is a pretty village close to Maidenhead, and the pub overlooks the village cricket pitch and Berkshire countryside.

In May 2022, Dom also opened his second pub. The Crown at Burchetts Green and in October 2023 he opened Restaurant Dominic Chapman in Henley on Thames.

He continues to have a huge passion for the hospitality industry; he aims to create successful restaurants and fine culinary experience within a relaxing environment. Dominic's philosophy is to 'Feed his customers and make them happy'. He aims to do this by offering heartwarming, seasonal and affordable dishes packed full of flavour. "Cooking should be fun, and a happy chef will always produce beautiful food".