

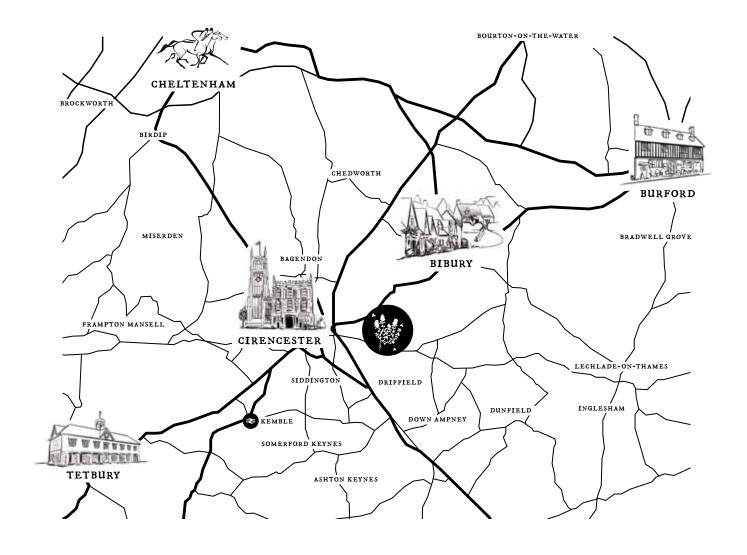


Situated just outside of Cirencester and within easy reach of the famously picturesque village of Bibury, 24 boutique bedrooms feature exposed Cotswolds stone, natural wood floors and lovely woolly textures, blended with a New York loft-style look to create calming spaces with views of the surrounding countryside.

The Crown restaurant sits snugly within Wild Thyme & Honey, lovingly restored from a 16th century inn to create something beautiful and long-lasting for the local community. Seasonal menus offer elevated classics with contemporary flair, alongside dishes that celebrate the depth and flavours of international cuisine, all whilst showcasing the finest produce and ingredients from across the British Isles. The outdoor dining terrace overlooks babbling Ampney Brook offering a coveted spot to enjoy a small corner of The Cotswolds with an expertly crafted cocktail or glass of wine in hand.

Wild Thyme & Honey also boasts a number of private dining rooms spaces for everything from an intimate supper and a sparkling cocktail reception to an enchanting wedding.





Location

Our country inn is set in one of the most coveted parts of the Cotswolds, near ancient market towns and postcard pretty villages, delicious farm shops and historic homes.

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Award-winning Accommodation

Like wild thyme and honey — our rooms and suites are soothing, simple, and beautiful.

Our 24 boutique bedrooms are designed with loving attention to detail to help our guests feel relaxed and right at home. Beautiful, exposed Cotswolds stone, natural wood floors, and lovely woolly textures are blended with a New York loft-style look to create calming spaces that you won't want to leave.

When you're not out exploring or making your way through the pub menu, guests can make the most of our handy pantries, stocked with useful goodies to make packing that bit easier.

On that note... forgotten your wellies? No problem, we have plenty of Hunters you can borrow, as well as Wild Thyme & Honey umbrellas for any unexpected wet weather.





Our Food Philosophy

Wild Thyme & Honey is your home from home during your stay, and The Crown is an extension of that.

Our seasonal, farm-to-table menus are inspired by our idyllic Cotswolds surroundings, rolling with the hills and the seasons. Focusing on top quality meat, fish and veg, we source everything from farmers and producers as locally as possible.

Thirsty? We love our wine, which is why we've put in an enomatic machine, so you can try an array of great and fine wines by the glass. Or, join us at the bar to see our cocktail shakers in action. If you fancy something a little special, we have two private dining rooms in the pub, as well as glass alfresco domes overlooking the water.







Private dining & events

THE WILD THYME & HONEY SUITE

Capacity: 60 theatre, 30 boardroom

Full Day Rate £1000

Half Day Rate £500

Our largest events room, the Wild Thyme & Honey Suite is a unique, flexible space for large scale events, from dinners and receptions to meetings and presentations. Exposed Cotswolds stone and natural wood floors are blended with soft textures to create a stylish space that can be set up in a number of ways. Naturally floodlit from the skylight above and leading out onto a private alfresco courtyard the suite also benefits from breakout spaces with an adjoining lounge and the Secret Garden Room.



Private dining & events

THE SECRET GARDEN ROOM

Capacity: 12 conference, 24 dining, minimum 8

Full Day Rate £250

Half Day Rate £125

Adjoining the Wild Thyme & Honey Suite, a soothing natural-coloured meeting room with wood-panelled walls, comfortable chairs and a large built in wall-mounted TV for presentations.



Private dining & events

THE HIDE (CROWN AT AMPNEY BROOK)

Capacity: 12 conference, 14 dining, minimum 5

Full Day Rate £250

Half Day Rate £125

A beautifully intimate private dining room with a large banquet style table. The perfect space for celebrating special occasions with your nearest and dearest, private dining or business meetings.



Private dining & events

THE EAVES (CROWN AT AMPNEY BROOK)

Capacity: 4 conference, 6 dining, minimum 1

Full Day Rate £250

Half Day Rate £125

An enclosed and intimate space, this private room on the first floor is enveloped in warm lighting, offering a glimpses into the surrounding restaurant.





CORPORATE DAY

Delegate Packages

EXECUTIVE DDR PACKAGE

£60.00 full day or £39.00 1/2 day

Arrival refreshments - selection of teas, filter coffee and pastries (½ refreshments either arrival, mid-morning and lunch OR lunch and mid-afternoon)

Mid-morning refreshments - selection of teas, filter coffee and homemade biscuits

Choose from a platter of toasted sandwiches, skin on fries and salad or a two-course lunch from the Fixed Price Menu

Afternoon refreshments - selection of teas, filter coffee and tea fancies

Bottled filter water - replenished throughout the day

Bowl of fresh fruit

Conference pads, pens and sweet treats

Screen and projector

Flip chart and pens

WIFI

Room hire from 0900 - 1700

1/2 day 0900 - 1300 or 1300 - 1700



CORPORATE DAY

Delegate Packages

PROFESSIONAL DDR PACKAGE

£48.00 full day or £40.00 1/2 day

3 servings of tea and coffee (2 servings for 1/2 day)

Choose from a platter of toasted sandwiches, skin on fries and salads or a two-course lunch from the Fixed Price Menu

Bottled filter water - replenished throughout the day

Bowl of fresh fruit

Conference pads, pens and sweet treats

Screen and projector

Flip chart and pens

WIFI

Room hire from 0900 - 1700

1/2 day 0900 - 1300 or 1300 - 1700



CORPORATE DAY

Delegate Enhancements

	Per serving
Selection of teas & filter coffee	£2.95
Speciality coffees (latte, espresso, cappuccino)	£3.25
Breakfast rolls (selection of bacon, sausage and egg rolls)	£6.95
Selection of Danish pastries	£4.00
Additional course from the Fixed Price Menu	£5.00
Perfect sides from the a la carte menu	please refer to menu for item price
Jugs of fresh fruit juice (average 4 glasses per jug)	£10 per jug Charged on consumption
Bottled Green Elderflower Cordial	f 10 per bottle Charged on consumption
Seasonal food & beverage enhancements (e.g. hot chocolates, ice creams)	POA



