

— Flamingo pea & confit garlic dip, sunflower seeds, crudités, ciabatta - £6.50 (Ve)

Bar Snacks Sourdough bread of the day, salted butter - £4.50 (V - ask for Ve)

Slice of garlic focaccia - £2.50 (V-ask for Ve)

Chips, herb salt - £4 (Ve) Padron peppers, sweet & sour sauce - £6 (Ve)

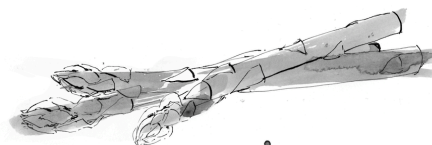
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Smaller plates Coronation chicken caesar salad - £10

Handmade rigatoni pasta, Brown Crab sauce, dill - £10

Root vegetable hash browns with smoked tomato & strawberry hot sauce - £7 (Ve)

Tempura courgette flower stuffed with labneh, dukkah, microherbs - £8 (V)

Chilled asparagus, egg gribiche sauce, spring herb, asparagus & shallot salsa - £9 (V)



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Bigger plates Braised beef shin, bone marrow mash, tempura oyster, shortcrust pastry, roast carrots, gravy - £22

Roast fillet of coley, summer salad of fine beans, peas, kohlrabi and mint, radishes, caper vinaigrette - £20

Beer-battered fish finger sandwich, tartare sauce, dill pickle, chips - £12

Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £15

'Bloody Mary' polenta chips, smoked heritage tomatoes, whipped cheese, pesto - £18 (V)

Summer veg samosa, pickled raisin remoulade, garlic & cucumber raita, curry oil - £16 (Ve)

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Desserts Marinated strawberries, hazelnut cream, strawberry & elderflower granita, hazelnut biscuit, basil - £8 (Ve)

Gooseberry posset, shortbread crumb - £7.50 (V)

Pevensey Blue cheese, treacle tart, ginger prune compote - £8

House churned strawberry ice cream, juniper syrup, shortbread crumb - £6 (V)

Sea buckthorn sorbet - One scoop - £2.50 / Two scoops - £5 (Ve)

Please ask for our children's menu.

(V) - vegetarian

(Ve) - vegan

****Allergies and intolerances:** if you have a food allergy or intolerance please let your server know before you order, every time you visit. Your meal may take a little longer than normal to prepare. Whilst we take care to prevent cross-contamination we cannot guarantee that your dish will be free from allergenic ingredients, as our food and drinks are prepared in busy kitchens where cross-contamination may occur. Our menu descriptions do not include all ingredients.

Our seasonal menu is focused on provenance, using ingredients from the local sea, farms and producers.

Everything is homemade here in our kitchen at The Crown.

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