

- Sourdough bread of the day, roast onion butter - £4.50 (V - ask for Ve)
- Bar Snacks Slice of garlic focaccia - £2.50 (V - ask for Ve)
- Flamingo pea & confit garlic dip, sunflower seeds, crudité, ciabatta - £6.50 (Ve)
- Chips, herb salt - £4 (Ve)

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Smaller
plates

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- Root vegetable hash browns, kimchi ketchup - £7 (Ve)
- Handmade rigatoni pasta, Brown Crab sauce, dill - £10
- Coronation chicken caesar salad - £10
- Chilled asparagus, egg gribiche sauce, spring herb, asparagus & shallot salsa - £9 (V)



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Bigger
plates

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- Roast fillet of coley, celeriac fondant, crispy artichoke, savoy cabbage, parsley, wild garlic & mussel beurre blanc sauce - £20
- Crispy chilli coral & oyster mushrooms, kohlrabi, mint, ginger & cucumber salad, mushroom satay - £18 (Ve)
- Roast Crown Prince squash & sage lasagne, mixed leaf salad, pumpkin seed pesto - £16 (V ask for Ve)
- Braised wild venison, bone marrow mash, crispy pickled Maldon oyster, shortcrust pastry, roast carrots, gravy - £22
- Honey-glazed smoked bacon chop, fried eggs, chips, brown sauce - £15
- Beer-battered fish finger sandwich, tartare sauce, dill pickle, chips - £12

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Desserts

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- Apple & rhubarb crumble, custard ice cream - £7.50 (V - ask for Ve)
- Pear tarte tatin, chantilly cream, toasted honey oats - £8 (V)
- Pevensey Blue cheese, warm spiced fruit loaf, red wine reduction - £7.50
- Strawberry ice cream, juniper syrup, shortbread crumb - £6
- English sparkling wine 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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