

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.

Please inform us before ordering if you have an allergy or intolerance

Sourdough bread of the day, 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, crudités, ciabatta - £6.50 (Ve)

Chips, herb salt - £4 (Ve)

Smaller plates

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

Coronation chicken caesar salad - £10

Root vegetable hash brown, kimchi ketchup - £7 (Ve)

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

Diagon

Smoked heritage tomatoes, crispy polenta chips, whipped curds, basil pesto - £18 (V)

Bigger plates

Roast fillet of coley, celeriac fondant, crispy artichoke, savoy cabbage, parsley, wild garlic & mussel beurre blanc sauce - £20

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

Braised beef shin, 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

_

Pevensey Blue cheese, spiced fruit loaf, red wine syrup - £7.50

Desserts

Sea buckthorn posset, shortbread crumb - £7.50 (V)

Pear tarte tatin, chantilly cream - £8 (V)

House churned spiced rum and raisin ice cream, shortbread, caramel - £6 (V)

English white wine & pear 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.

Please inform us before ordering if you have an allergy or intolerance