

— Carrot & harissa dip, pickled raisins, chickpea crackers, crudités - £6.50 (Ve)

Bar Snacks Crispy confit potatoes, Twineham Grange cheese, madras mayo - £6.50

Sourdough bread of the day, salted butter - £5 (V ask for Ve)

Slice of garlic focaccia - £3.50 (V - ask for Ve)

Chips, herb salt - £4 (Ve)



— Smaller plates Celeriac & black truffle soup, garlic croutons -£8.50 (Ve)

Turkey leg terrine, red onion marmalade, pickled redcurrants, toast - £10

Handmade gigli pasta with mussels in white wine, shallot, garlic & parsley sauce - £12

Whipped smoked cods roe, toasted sunflower seeds, paprika oil, crudités - £11

Roast squash, labneh yoghurt, pumpkin seed dukka, spiced garlic oil - £9.50 (V)

— Bigger plates Trio of partridge; chestnut & pear stuffed breast, leg confit & schnitzel with crispy

Pommes Anna, seasonal vegetables, gravy - £24

Roast fillet of coley, trout caviar, crispy potato terrine, seasonal vegetables, dill & caper  
beurre blanc sauce - £22

Caramelised shallot & onion tarte tatin, walnut & chicory salad, caper dressing,  
Twineham Grange cheese - £18 (V)

Beer-battered fish finger sandwich, tartare sauce, dill pickled cucumber, chips - £14

Crispy cauliflower katsu curry, pickled daikon radish, chargrilled pak choi - £18 (Ve)

Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £17

— Desserts Pevensey blue cheese, treacle tart, plum & port compote - £8.50

Sticky spiced sponge, brandy caramel, walnut praline, custard ice cream - £8.50 (V ask for Ve)

Eggnog set cream, Marsala soaked prune, spiced gingerbread crumb - £8.50

House churned 'Christmas pudding' ice cream, cognac caramel, shortbread crumb - £6 (V)

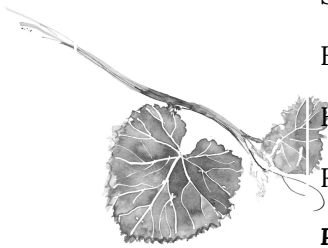
Redcurrant granita, roast chestnuts - £6 (Ve)

**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\*\****