

— 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)

Chips, herb salt - £4 (Ve) Slice of garlic focaccia-£2.50 (V-ask for Ve)

Padron peppers, sweet & sour sauce - £6 (Ve)



Coronation chicken caesar salad - £10

Handmade rigatoni pasta, brown crab sauce, dill - £10

— Heritage tomato salad, confit garlic vinaigrette, pesto, basil, croutons - £8 (Ve)

Smaller plates Tempura courgette flower stuffed with labneh yoghurt, dukkah spice mix - £8 (V)

Pan-fried sardine, new potato salad, chervil - £9

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

Bigger plates

Beef shin 'Mac & Cheese': homemade macaroni, slow cooked beef shin in pale ale, bacon crumb, honey mustard dressed leaves - £19

Sri Lankan style aubergine curry, butter bean purée, pickled prune chutney, poppadom crisp - £18 (V)

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

Crispy corn cakes with sweetcorn purée, barbecued corn cob, summer salsa, chilli spiced honey - £18 (Ve)

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

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

Local apricot posset, shortbread - £7.50 (V)

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

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

Cherry 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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