

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

Bar Snacks

Warm bread of the day & herb butter - £4.50 (V - ask for Ve)

Roast cauliflower cheese dip, crudités, ciabatta - £6.50 (V - ask for Ve)

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

Chips, herb salt - £4 (Ve)

Spiced butternut squash soup, rosemary & garlic croutons - £6 (Ve)

Smaller plates Autumn vegetable fritter

Autumn vegetable fritters, onion and confit garlic ketchup – £7 (Ve)

Roast courgette, shallot, tomato & red pepper flatbread, black kale pesto, Twineham Grange cheese – £8 (V – ask for Ve)

Wagyu beef ragu, homemade gigli pasta, toasted breadcrumbs, Twineham Grange cheese - £10 (or as a main course with focaccia for £20)

Smoked haddock rarebit, honey mustard dressed salad - £8



Bigger Plates

Braised venison, beef fat roast carrots & parsnips, Maris Peer potatoes, buttered savoy, gravy - £18

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

noney glazed shoked bacon chop, med eggs, chips, brown sauce - £13

Beer-battered fish finger ciabatta sandwich, tartare sauce, coleslaw, chips - £12

Roast fillet of coley, herb butter potatoes, tarragon & roast garlic aioli, veg fritter - £20

Miso-glazed butternut squash skewers, Vietnamese salad, walnut satay, tapioca crackers- £16 (Ve)

Smoked aubergine curry, onion pakora, masala butter naan, pickles - £17 (V)

Malt sponge, stout caramel, milk ice cream (V) - £7.50

Pevensey Blue cheese, spiced loaf, honey - £7.50

Apple & blackberry fritters, demerara sugar, shortbread crumb, quince sorbet - £7.50 (Ve)

House-churned plum frangipane ice cream, meringue, strawberry sauce, shortbread - £6 (V)

One or two scoops of plum sorbet -£2.50 / £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.

Thank you for supporting an independent Hastings business.