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- Padron peppers, hot 'honey' - £6 (Ve)
- Bar Snacks
- Sourdough bread of the day, salted butter - £5 (V ask for Ve)
- Garlic focaccia - £3.50 (V ask for Ve) Chips, herb salt - £4.50 (Ve)
- Crispy pickled onion rings, barbeque sauce - £5 (V)
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- Smaller plates
- Venison kofta, tzatziki, pumpkin seed dukkah - £9.50
- Heritage tomato salad, green goddess dressing, tomato consommé, focaccia crumb - £9 (Ve)
- Fava bean houmous with toasted ciabatta, baby cucumbers and sugar snap peas - £8 (Ve)
- Crushed pea & mint salad, vegan crème fraîche, focaccia croutons - £9 (Ve)
- Soused mackerel, beetroot & caraway sourdough, cucumber & radish salad - £9.50
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- Bigger plates
- Roast fillet of coley, fennel and kohlrabi Vietnamese salad, grilled pak choi, toasted hazelnuts, miso & coriander oil dressing - £22
- Crispy fried chicken leg ballotine stuffed with bacon barbecue butter, Caesar salad - £20
- Roasted courgette and basil with handmade tagliatelle pasta, Twineham Grange cheese, crispy fried courgette - £17 (V)
- Crispy wild mushrooms, butter bean & spring vegetable cassoulet, wild garlic dressing - £19 (Ve)
- Honey glazed smoked bacon chop with fried eggs, chips, house brown sauce - £17
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- Beer-battered fish finger sandwich, tartare sauce, dill pickled cucumber, chips - £15
- Dessert
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- Brûléed Pevensey Blue cheese, warm malt loaf, honey - £8.50
- Pavlova; brown sugar meringue, rhubarb cream, summer berry compote - £8.50 (V)
- Strawberries, syrup soaked sponge & oat custard pudding pot - £8.50 (Ve)
- House churned blueberry ice cream, elderflower syrup, shortbread - £6 (V)
- Iced tea sorbet - £2.50 one scoop / £5 two scoops (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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