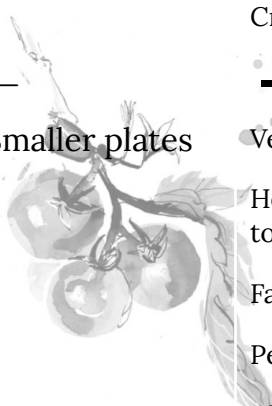


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- Padron peppers, hot 'honey' - £6 (Ve)
- Bar Snacks
- Sourdough bread of the day, salted butter - £5 (V ask for Ve)
- Garlic focaccia - £3.50 (V ask for Ve)    Chips, herb salt - £4.50 (Ve)
- Crispy pickled onion rings, barbeque sauce - £5 (V)
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- Smaller plates
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- 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)
- Pea & mint fritters, herb mayo - £8 (Ve)
- Chalk stream trout and brown crab rarebit, Coastal Cheddar - £9
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- Bigger plates
- Roast fillet of pollock, fennel and kohlrabi Vietnamese salad, grilled pak choi, toasted hazelnuts, miso & coriander oil dressing - £22
- Crispy fried chicken leg ballotine stuffed with barbecue butter, Caesar salad - £20
- Handmade rigatoni pasta, asparagus, confit garlic, tarragon butter sauce, garlic focaccia - £18 (V)
- Crispy polenta, butter bean & spring vegetable cassoulet, wild garlic dressing - £19 (Ve)
- Honey glazed smoked bacon chop with fried eggs, chips, house brown sauce - £17
- Beer-battered fish finger sandwich, tartare sauce, dill pickled cucumber, chips - £15
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- Dessert
- Brûléed Pevensy Blue cheese, warm malt loaf, honey - £8.50
- Warm Victoria sponge, strawberry compote, custard ice cream - £8.50 (V ask for Ve)
- Panna cotta, forced rhubarb, shortbread crumb - £8.50
- House churned blueberry ice cream, elderflower syrup, shortbread - £6 (V)
- Peach 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.*

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