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- Bar Snacks**
- Fava bean houmous, toasted ciabatta, crudités, dukkah - £6.50 (Ve)
- Sourdough bread of the day, salted butter - £5 (V ask for Ve)
- Slice of garlic focaccia - £3.50 (V - ask for Ve) Padron peppers, hot 'honey' - £6 (Ve)
- Crispy pickled onion rings, barbeque sauce - £5 (V) Chips, herb salt - £4.50 (Ve)
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- Crispy fried new potatoes, curry mayonnaise, coriander, spring onions - £6 (V)

Smaller plates

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- Venison kofta, tzatziki, pumpkin seed dukkah - £9.50
- Pea & mint soup, crème fraîche, croutons, pea shoots - £8.50 (Ve)
- Heritage tomato salad, green goddess dressing, tomato consommé, focaccia crumb - £9 (Ve)
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- Smoked haddock and real ale rarebit, Coastal Cheddar - £9

Bigger plates

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- 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 barbecue butter, Caesar salad - £20
- Butter bean & spring vegetable cassoulet, wild garlic dressing, crispy polenta - £19 (Ve)
- Handmade fusilli pasta, asparagus, confit garlic, tarragon sauce, garlic focaccia - £18 (V)
- 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 Pevensy Blue cheese, warm malt loaf, honey - £8.50
- Malt sponge with stout caramel & house churned stout ice cream - £8.50 (V ask for Ve)
- Custard panna cotta, forced rhubarb, shortbread crumb - £8.50
- House churned redcurrant 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.

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