THE CROWN
HASTINGS

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

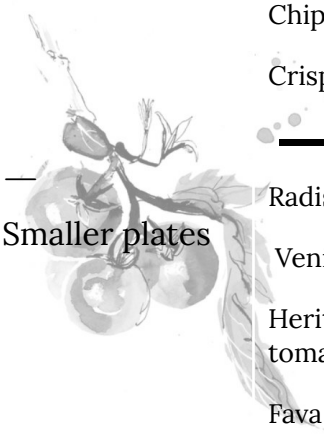
Padron peppers, hot 'honey' - £6 (Ve)

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)



Smaller plates

Radish, horseradish & dill salad, crème fraîche, beetroot & caraway sourdough - £6.50 (V)

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)

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 tarragon with handmade tagliatelle pasta,
Twineham Grange cheese, crispy fried courgette - £17 (V)

Roasted cauliflower, romesco sauce, red pepper salsa, candied sunflower seeds - £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

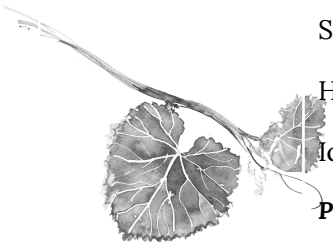
Dessert

Brûléed Pevensey Blue cheese, warm malt loaf, honey - £8.50

Strawberries, syrup soaked sponge & oat custard pudding pot - £8.50 (Ve)

House churned stout caramel ice cream, malt 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.

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