

- Flamingo pea & confit garlic dip, sunflower seeds, crudités, ciabatta - £6.50 (Ve)
- Bar Snacks Sourdough bread of the day, salted butter - £4.50 (V=ask for Ve) Chips, herb salt - £4 (Ve)
- Slice of garlic focaccia-£2.50 (V=ask for Ve)
- Padron peppers, sweet & sour sauce - £6 (Ve)

Smaller
plates

- Coronation chicken caesar salad - £10
- Handmade rigatoni pasta, brown crab sauce, dill - £10
- Heritage tomato salad, confit garlic vinaigrette, basil, croutons - £8 (Ve)
- Tempura courgette flower stuffed with labneh, dukkah - £8 (V)
- Confit garlic and beetroot sunflower seed dip, pickled fennel, tapioca cracker - £7 (V)



Bigger
plates

- Beef shin mac & cheese, bacon crumb, honey mustard dressed salad - £19
- Roast fillet of coley, summer salad of fine beans, peas, mint, radishes, caper vinaigrette - £20
- Sri Lankan style aubergine curry, butter bean purée, pickled prune chutney, poppadom crisp - £17 (V)
- Crispy corn cakes with sweetcorn purée, barbecued corn cob, summer salsa, chilli spiced honey - £17 (Ve)
- Beer-battered fish finger sandwich, tartare sauce, dill pickle, chips - £12
- Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £15

Desserts

- Marinated strawberries, hazelnut cream, elderflower granita, hazelnut biscuit, basil - £8 (Ve)
- Cherry posset, shortbread crumb - £7.50 (V)
- Pevensey Blue cheese, treacle tart, ginger prune compote - £8
- Caramel frozen yoghurt, salted caramel sauce, shortbread crumb - £6 (V)
- Strawberry sorbet - One scoop - £2.50 / Two scoops - £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.

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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