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- Bar Snacks
- Carrot & harissa dip, pickled raisins, chickpea crackers, crudites - £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)                      Chips, herb salt - £4 (Ve)
  - Pickled onion rings, barbeque sauce - £5 (V)
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Smaller plates



- Slow cooked venison ragu, handmade fusili pasta, Twineham Grange cheese, crispy breadcrumbs - £10
  - Smoked haddock and real ale rarebit, Coastal Cheddar - £9
  - Pea & mint soup, crème fraîche, croutons, pea shoots - £8.50 (Ve)
  - Roast squash & mushroom gyoza dumplings, pickled daikon radish, toasted coriander oil - £8.50 (Ve)
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Bigger plates

- Brown crab, smoked mussel & coley fishcake, creamed leeks, sea vegetable salad - £19
  - Braised Sussex lamb, roast new potatoes, carrots, spring veg, pea & mint fritter, lamb gravy - £22
  - Butter bean & wild garlic cassoulet, crispy polenta - £19 (Ve)
  - Asparagus, handmade fusili pasta, confit garlic, tarragon sauce, slice of garlic focaccia - £17 (V)
  - 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, prune & ginger chutney - £8.50
- Set custard, pink rhubarb compote, shortbread crumb - £8.50
- Malt sponge, prune & brandy ice cream, malt caramel - £8.50 (V ask for Ve)
- House churned redcurrant ice cream, redcurrant syrup, shortbread - £6 (V)
- Berry sorbet - £2.50 one scoop / £5 two scoops (Ve)
- \*\*\* Easter Kids Special \*\*\* Chocolate ice cream, white chocolate egg - £3.50

**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\*\****