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*

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Bar Snacks

Sourdough bread of the day, brown butter - £5 (V ask for Ve)

Chips, herb salt - £4.50 (Ve)

Garlic focaccia - £3.50 (V ask for Ve)

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Smaller plates

Mackerel bolognese on toasted brioche, Twineham Grange cheese, pickled fennel - £11

Slow-cooked beef shin bao bun, Korean barbeque sauce, shredded cabbage - £11

Cauliflower leaf & bacon hash brown, fried duck egg, tomato & basil sauce - £10

Roast carrot & parsnip dip, ciabatta, radish & carrot crudités - £8 (Ve)

Beetroot & pearl barley arancini, whipped goats cheese, pickled golden beetroot - £10 (V)

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Bigger plates

Venison meatloaf, crispy polenta, braised red cabbage, wild mushroom sauce - £24

Roast fillet of coley with a smoked haddock chowder sauce,
Parmentier potatoes, sweetcorn, seasonal vegetables - £23

Handmade pasta, slow braised courgette & basil,
Twineham Grange cheese & crispy fried courgette - £18 (V)

Beer-battered fish finger sandwich, tartare sauce, dill pickled cucumber, chips - £15

Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £17

Roast Crown Prince squash, slow cooked fava bean & squash tagine,
pumpkin seed dukkah, red onion salad, saffron sauce - £19 (Ve)

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Dessert

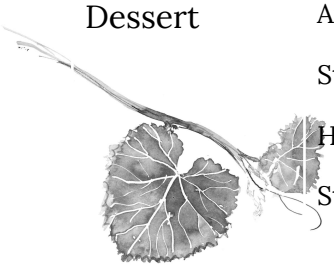
Brûléed Pevensey Blue cheese, warm malt loaf, honey - £8.50

Autumn fruit crumble, oat milk custard - £8.50 (Ve)

Sticky apple sponge, cider caramel, spiced cream and sunflower seed praline - £8.50 (V)

House churned stout caramel ice cream, shortbread crumb, malt syrup - £7 (V)

Strawberry 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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