

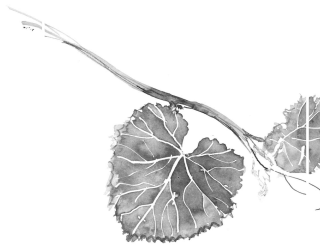
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- Bar Snacks**
- Fava bean hummus, toasted ciabatta, crudités, dukkah - £6.50 (Ve)
  - Sourdough bread of the day, salted butter - £5 (V ask for Ve)
  - Slice of garlic focaccia - £3.50 (V - ask for Ve)                      Chips, herb salt - £4.50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

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**Smaller plates**



- Chilli sin carne, sour cream, coriander, spring onions, cheddar - £10 (V ask for Ve)
  - Venison kofta, wild garlic tzatziki, pumpkin seed dukkah - £9.50
  - Heritage tomato salad, green goddess dressing, tomato consommé, focaccia crumb - £9 (Ve)
  - Smoked haddock and real ale rarebit, Coastal Cheddar - £9
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- Braised Sussex lamb, roast new potatoes, carrots, spring vegetables, pea & mint fritter, lamb gravy - £22
  - Roast fillet of coley, fennel and kohlrabi Vietnamese salad, grilled pak choi, toasted hazelnuts, miso & coriander oil dressing - £21
  - Butter bean & spring vegetable cassoulet, wild garlic dressing, crispy polenta - £19 (Ve)
  - Asparagus, handmade fusilli pasta, confit garlic, tarragon sauce, garlic focaccia - £18 (V)
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- Bigger plates**
- 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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- Brûléed Pevensey 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)

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**Please ask for our children's menu.                      (V) - vegetarian                      (Ve) - vegan**

**Dessert**

**\*\*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\*\****