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- Padron peppers, hot 'honey' - £6 (Ve)
- Bar Snacks
- 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)
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- Smaller plates
- 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)
- Chalk stream trout and brown crab rarebit, Coastal Cheddar - £9
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- 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 barbecue butter, Caesar salad - £20
- Handmade rigatoni pasta, asparagus, confit garlic, tarragon butter sauce, garlic focaccia - £18 (V)
- Crispy polenta, butter bean & spring vegetable cassoulet, wild garlic dressing - £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
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- Dessert
- Brûléed Pevensey Blue cheese, warm malt loaf, honey - £8.50
- Warm Victoria sponge, strawberry compote, custard ice cream - £8.50 (V ask for Ve)
- Panna cotta, rhubarb, shortbread crumb - £8.50
- House churned blueberry ice cream, elderflower syrup, shortbread - £6 (V)
- Peach 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.

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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