

- 
- 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)
- 
- 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
- 
- 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 bacon barbecue butter, Caesar salad - £20
- Roasted courgette and basil with handmade tagliatelle pasta, Twineham Grange cheese, crispy fried courgette - £17 (V)
- Crispy wild mushrooms, 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
- Dessert
- 
- Brûléed Pevensey Blue cheese, warm malt loaf, honey - £8.50
- Pavlova; brown sugar meringue, rhubarb cream, summer berry compote - £8.50 (V)
- Strawberries, syrup soaked sponge & oat custard pudding pot - £8.50 (Ve)
- House churned blueberry ice cream, elderflower syrup, shortbread - £6 (V)
- Iced tea 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.*

***\*\*Please inform us before ordering if you have an allergy or intolerance\*\****