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

Bar Snacks

Garlic focaccia - £3.50 (V ask for Ve)

Chips, herb salt - £4.50 (Ve)

Venison kofta, hot honey, pumpkin seed dukkah - £5

Black pudding scotch egg, apple sauce - £10

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Smaller plates

Soused mackerel, beetroot sourdough, cucumber, dill & radish salad - £11

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

Beetroot and roasted cauliflower soup, croutons, confit garlic oil - £6 (Ve)
Add focaccia £3.50 (V ask for Ve)

Red pepper dip, ciabatta, radish & sugar snap pea crudités - £8 (Ve)

Salad of crushed peas, mint & butter beans,
butter bean purée & High Weald goats cheese shavings - £9.50 (V ask for Ve)

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Bigger plates

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

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

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

Slow cooked fava bean & squash tagine, roast Crown Prince squash, pumpkin seed dukkah,
red onion salad, saffron yoghurt - £19 (Ve)

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

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

Dessert

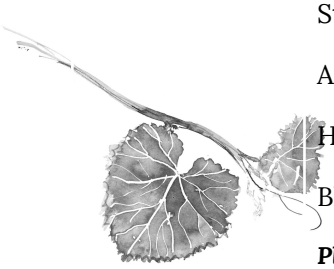
Brûléed Pevensey Blue cheese, warm malt loaf, honey - £8.50

Sticky caramelized apple sponge, ginger butterscotch, chantilly cream - £8.50 (V)

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

House churned blackberry & honey ice cream, elderflower caramel, shortbread- £7 (V)

Blackcurrant 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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