

— Carrot & harissa dip, pickled raisins, chickpea crackers, crudités - £6.50 (Ve)

Bar Snacks

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)

Pickled onion rings, barbeque sauce - £5 (V)

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Smaller plates

Venison kofta, wild garlic tzatziki, pumpkin seed dukkah - £9.50

Smoked haddock and real ale rarebit, Coastal Cheddar - £9

Pea & mint soup, crème fraîche, croutons, pea shoots - £8.50 (Ve)

Heritage tomato salad, green goddess dressing,  
tomato consommé, focaccia crumb (Ve) - £9

Spicy roast squash & mushroom gyoza dumplings, pickled daikon radish,  
toasted coriander oil - £8.50 (Ve)

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Braised Sussex lamb, roast new potatoes, carrots, spring vegetables,  
pea & mint fritter, lamb gravy - £22

Bigger plates

Brown crab, smoked mussel & coley fishcake, creamed leeks,  
dill and lemon sorrel salad - £19

Butter bean & wild garlic cassoulet, spring vegetables, crispy polenta - £19 (Ve)

Asparagus, handmade fusilli pasta, confit garlic, tarragon sauce,  
slice of garlic focaccia - £18 (V)

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

Dessert

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

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Brûléed Pevensey Blue cheese, warm malt loaf, prune & ginger chutney - £8.50

Set custard, pink rhubarb compote, shortbread crumb - £8.50

Malt sponge, malt ice cream, stout caramel - £8.50 (V ask for Ve)

House churned redcurrant ice cream, redcurrant syrup, shortbread - £6 (V)

Berry 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\*\****