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*

Bar Snacks

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

Chips, herb salt - £4.50 (Ve)

Garlic focaccia - £3.50 (V ask for Ve)

Black pudding scotch egg, apple sauce - £10

Smaller plates

Sardine bolognese on toasted brioche, Twineham Grange cheese, pickled fennel - £11

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

Celeriac & pear soup with croutons - £6 (Ve) *Add focaccia £3.50 (V ask for Ve)*

Roast carrot & parsnip dip, ciabatta, radish & carrot crudités - £8 (Ve)

Beetroot & pearl barley arancini, whipped goats cheese, pickled golden beetroot - £10 (V)

Bigger plates

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

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

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

Roast Crown Prince squash, slow cooked fava bean & squash tagine,
pumpkin seed dukkah, red onion salad, saffron sauce - £19 (Ve)

Honey glazed smoked bacon chop, 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

Sticky butterscotch apple sponge, ginger caramel sauce, cinnamon whipped cream,
sunflower seed praline - £8.50 (V)

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

House churned stout caramel ice cream, shortbread crumb, malt syrup - £7 (V)

Strawberry 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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