

<p>—</p> <p>Bar Snacks</p>	<p>Carrot &amp; harissa dip, pickled raisins, chickpea crackers, crudités - £6.50 (Ve)</p> <p>Sourdough bread of the day, salted butter - £5 (V ask for Ve)</p> <p>Slice of garlic focaccia - £3.50 (V - ask for Ve)</p> <p>Chips, herb salt - £4 (Ve)</p>
<p>—</p> <p>Smaller plates</p> 	<p>Slow cooked venison ragu, handmade fusili pasta, Twineham Grange cheese, crispy breadcrumbs - £10</p> <p>Smoked haddock and real ale rarebit with Coastal cheddar, wholegrain mustard - £9</p> <p>Cajun spiced pumpkin soup, chilli and paprika croutons, sour cream - £8.50 (V - ask for Ve)</p> <p>Roast squash, raita, pumpkin seed dukka, garlic oil - £9.50 (Ve)</p> <p>Slow cooked beef shin cottage pie, roast marrow bone, cheese topping, roast broccoli, stock pot carrots - £21</p>
<p>—</p> <p>Bigger plates</p>	<p>Brown crab, smoked mussel &amp; coley fishcake, creamed leeks, sea vegetable salad - £19</p> <p>Organic puy lentil dhal makhani, cauliflower and onion bhajis, raita, red onion &amp; coriander salad - £19 (Ve)</p> <p>Creole Gumbo, smoked ham, spicy sausage, fish, bell peppers, cajun spices, warm sourdough baguette - £21</p> <p>Cheese, potato &amp; onion pie with suet pasty, mash, seasonal greens, cider sauce - £19 (V)</p> <p>Honey glazed smoked bacon chop with fried eggs, chips &amp; our brown sauce - £17</p> <p>Beer-battered fish finger sandwich, tartare sauce, dill pickled cucumber, chips - £15</p>
<p>—</p> <p>Dessert</p> 	<p>Brûléed Pevensey Blue cheese, warm malt loaf, quince jam - £8.50</p> <p>Set custard, pink rhubarb compote, gingerbread crumb - £8.50</p> <p>Sticky brown sugar and chestnut sponge with caramel sauce &amp; prune and brandy ice-cream - £8.50 (V ask for Ve)</p> <p>House churned malt ice cream, caramel sauce, shortbread - £6 (V)</p> <p>Redcurrant granita - £6 (Ve)</p>

**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

*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\*\****

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.