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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Black pudding Scotch egg, apple sauce - £10

Bar Snacks

Padron peppers, hot 'honey' - £6 (Ve)

Chips, herb salt - £4.50 (Ve)

Garlic focaccia - £3.50 (V, ask for Ve)

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

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

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Smaller plates

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

Roast heritage tomato soup, croutons, confit garlic oil - £6 (Ve)

Red pepper dip with ciabatta, baby cucumber & sugar snap pea crudities - £8 (Ve)

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

Venison kofta, tzatziki, pumpkin seed dukkah - £9.50

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Bigger plates

Roast fillet of coley with a smoked haddock chowder sauce, Partmentier potatoes, sweet corn, seasonal vegetables - £23

Crispy fried chicken leg ballotine stuffed with bacon barbecue butter, Caesar salad - £20

Handmade tagliatelle pasta with 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 with fried eggs, chips, house brown sauce - £17

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

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

Dessert

Pavlova: brown sugar meringue, strawberry & mint compote, whipped cream - £8.50 (V)

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

House churned blackberry & thyme 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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