

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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## Bar Snacks

Warm bread of the day & butter - £4.50 (V - ask for Ve)

Roast cauliflower cheese dip, crudité's, ciabatta - £6 (V - ask for Ve)

Chips, herb salt - £3.50 (V - ask for Ve)

Barbequed padron peppers, sea salt, Pevensey Blue Cheese dip - £6.50

Tempura garlic button mushrooms - £4 (V)

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## Smaller plates

Bruschetta of Nutbourne heritage tomatoes, garlic butter focaccia, Twineham Grange cheese, cold-pressed rapeseed oil - £8 (V - ask for Ve)

Braised cuttlefish, kohlrabi & tomato salad, red pepper sauce, fennel croutons - £9

Smoked bacon, Coastal Cheddar & real ale rarebit, onion chutney, Worcester sauce - £9

Tempura courgette flower stuffed with spring herbs, toasted pumpkin seed & red pepper salsa - £8 (V - ask for Ve)

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Barbecued boneless chicken leg, pickled cucumber salad, smoked carrot & apple coleslaw, grilled flatbread - £18

Honey glazed smoked bacon chop, fried eggs, chips, brown sauce - £15

Roast fillet of Coley, new potatoes, spring herb butter & vinaigrette, tarragon & roast garlic aioli, cauliflower leaf fritter - £20

Beer-battered fish finger sandwich, tartare sauce, coleslaw, chips - £12

Slow roast fennel & confit garlic, crispy butter beans and capers, courgette & fennel salad, green sauce - £16 (Ve)

Handmade rigatoni pasta with Highweald Dairy ricotta, peas and mint, garlic focaccia - £17 (V)

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## Dessert

Strawberry mess with custard, meringue, strawberry compote and cream- £6.50

Granny Smith apple fritters, rhubarb compote - £6.50 (V ask for Ve)

Pevensey blue cheese, warm spiced bread, honey - £6.50

Strawberry ice cream, caramel sauce, meringue, crumb - £5 (V)

Strawberry cider sorbet (Ve) - £4 for 2 scoops

**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.

Thank you for supporting an independent Hastings business.