

— 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 (Ve)

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Smaller plates Slow cooked venison ragu, handmade fusili pasta, Twineham Grange cheese, crispy breadcrumbs - £10

Smoked haddock and real ale rarebit with Coastal cheddar, wholegrain mustard - £9

  
Cajun spiced pumpkin soup, chilli and paprika croutons, sour cream - £8.50 (V - ask for Ve)

Roast squash, raita, pumpkin seed dukka, garlic oil - £9.50 (Ve)

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Bigger plates Slow cooked beef shin cottage pie, roast marrow bone, cheese topping, roast broccoli, stock pot carrots - £21

Brown crab, smoked mussel & coley fishcake, creamed leeks, sea vegetable salad - £19

Organic puy lentil dhal makhani, cauliflower and onion bhajis, raita, red onion & coriander salad - £19 (Ve)

Creole Gumbo, smoked ham, spicy sausage, fish, bell peppers, cajun spices, warm sourdough baguette - £21

Cheese, potato & onion pie with suet pastry, mash, seasonal greens, cider sauce - £19 (V)

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

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

Dessert

  
Brûléed Pevensey Blue cheese, warm malt loaf, quince jam - £8.50

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

Sticky brown sugar and chestnut sponge with caramel sauce & prune and brandy ice-cream - £8.50 (V ask for Ve)

House churned malt ice cream, caramel sauce, shortbread - £6 (V)

Redcurrant granita - £6 (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

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.