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- Bar Snacks
- Carrot & harissa dip, pickled raisins, chickpea crackers, crudités - £6.50 (Ve)
  - 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)                      Onion rings, barbeque sauce - £5 (V)
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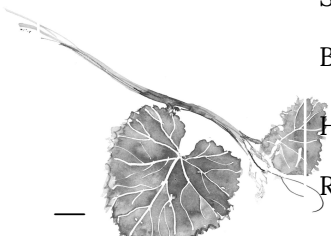
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- Smaller plates
- Slow cooked venison ragu, handmade fusili pasta, Twineham Grange cheese, crispy breadcrumbs - £10
  - Smoked haddock and real ale rarebit, Coastal Cheddar - £9
  - Cajun spiced pumpkin soup, chilli & paprika croutons, sour cream - £8.50 (V - ask for Ve)
  - Roast squash & mushroom gyoza dumplings, pickled daikon radish, toasted coriander oil - £8.50 (Ve)
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- Slow cooked beef shin cottage pie, cheese topping, seasonal greens, stock pot carrots - £21
- Brown crab, smoked mussel & coley fishcake, creamed leeks, sea vegetable salad - £19
- Organic puy lentil dhal makhani, leek & onion bhajis, raita, red onion & coriander salad - £19 (Ve)

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- Bigger plates
- Cheese, potato & onion pie with suet pasty, mash, seasonal greens, cider sauce - £19 (V)
  - 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, quince jam - £8.50
- Set custard, pink rhubarb compote, shortbread crumb - £8.50
- Brown sugar & chestnut sponge, caramel sauce, prune & brandy icecream - £8.50 (V ask for Ve)
- House churned rhubarb & custard ice cream, rhubarb sauce, shortbread - £6 (V)
- Redcurrant granita - £6 (Ve)



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- Dessert
- 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.

*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\*\****