

- Sourdough of the day & roast onion butter - £4.50 (V - ask for Ve)
- Bar Snacks Slice of garlic focaccia - £2.50 (V - ask for Ve)
- Confit garlic & celeriac dip with sunflower seeds, crudités, ciabatta - £6.50 (Ve)
- Chips, herb salt - £4 (Ve)

Root vegetable soup, rosemary croutons - £6 (Ve)

- Winter vegetable hash brown, kimchi ketchup - £7 (Ve)

Smaller plates Venison liver ragu, handmade gigli pasta, toasted breadcrumbs, Twineham Grange cheese - £9

Langostine, mussel, trout and barley arancini, tomato butter sauce- £9.50

Pavé potatoes, honey mustard dressing, Twineham Grange cheese - £5

— Bigger plates Roast fillet of coley, celeriac fondant, crispy artichoke, parsley & mussel beurre blanc sauce - £20

Crispy chilli coral mushrooms, kohlrabi, mint, ginger & cucumber salad, mushroom satay - £18 (Ve)

Roast Crown Prince squash & sage lasagne, Sussex watercress, pumpkin seed pesto - £16 (V ask for Ve)

Braised wild venison, potato dumplings, charred broccoli, pickled red cabbage, butternut béarnaise sauce - £21

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

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

— Desserts Pevensey Blue cheese, warm spiced fruit loaf, red wine reduction - £7.50

Apple & rhubarb crumble, custard ice cream - £7.50 (V)

Pear tarte tatin, chantilly cream, toasted honey oats - £8 (V)

Prune and brandy ice cream, shortbread crumb, brandy caramel - £6 (V)

Mixed berry sorbet - One scoop - £2.50 / Two scoops - £5 (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.



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.

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