

March Menu

Please note there may be menu variations on the day

Olives £3 Garlic Bread £5

Tomato & red pepper soup, seeded baguette £6 **V**

Terrine of local pork, chicken & pink peppercorns, red cabbage chutney, ciabatta thins £6

Tapas of patatas bravas, spicy mayo, traditional Chorizo sausage, seeded baguette £8

Deville whitebait, spicy mayo, lime £6

Smoked mackerel pate, ciabatta thins £6

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Local ale battered haddock, our hand-cut chips, lightly crushed garden peas, pub tartar, lemon £12.50

Confit of farm assured British chicken, ragu of mixed beans, Puy lentils & chorizo £12

Spaghetti, red lentil & tomato bolognese, wild garlic & walnut pesto, Sussex Charmer £11 **V**

Grilled Haloumi burger, roasted red pepper, char-grilled eggplant, olive tapenade, basil pesto, sweet potato fries, toasted ciabatta, mayo, tomato, rocket £11 **V** (GF bun available)

Crown Inn home-ground steak burger, toasted ciabatta, mayo, rocket, tomato, our chips £12 (GF burger & GF bun available)

Burger Toppings; cheddar cheese, local bacon, Sussex Blue, flat mushroom, bbq sauce, sambal badjak, giant gherkin, balsamic onion relish, jalapenos, Café de Paris butter.

1 topping £1.50 2 toppings £2.50 3 toppings £3.00

King prawns tossed with wild garlic, chili, butter, white wine & spaghetti, gremolata £15

Local aged fillet steak, Dauphinoise potato, local exotic mushrooms, kale, red wine jus, wild garlic butter £23 (GF)

All food is prepared to order. We do not use separate equipment unless requested for food intolerances, please inform us before ordering of any food allergies and we will provide you with our ingredient information pack. GF denotes dishes without gluten in the ingredient list. A discretionary 10% service charge will be added to parties of 8 or more. All gratuities are shared between the whole team. Local produce and homemade food is our motto

Homemade Pudding Menu

Sticky toffee pudding, toffee sauce, homemade vanilla ice-cream £6.50

Warm prune & Armagnac tart, orange caramel sauce, crème fraiche £7.00

Dark chocolate & raspberry trifle, fresh orange custard, toasted almonds £6.50

Champagne rhubarb & ginger crumble, custard £6.50

Assiette of our home-made puddings for sharing £14

Homemade ices £4 for 2 scoops

Madagascan vanilla pod

Chocolate

Citrus sorbet

Horlicks (contains gluten)

British Cheeses

Smoked Applewood, Brie, Olde Sussex Cheddar, Barkham Blue, crackers, black seedless grapes and celery £8.50

Glass of Windsor ruby port 50ml £4

Please ask for a variety of speciality teas and coffees

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Lunch menu

(Monday to Saturday)

Devilled whitebait, lime, spiced mayo £6 / £9

The Crown Inn Ploughman's lunch: seeded baguette, butter, pickled onion, gherkin, apple, celery, tomato, rocket. Choose 3 from the following: Olde Sussex Cheddar, Brighton Blue, Brie, local ham, smoked salmon, grilled haloumi £11

Two Locally made pork sausages, mashed potato, real gravy £8.50 add fresh vegetables £2.50

S K Hutchings Ham, free-range Sussex hens' egg, our chips £11 extra egg £1 (GF)

Baked flatbread pizza with our own tomato ragu sauce & Cheddar cheese, rocket £7.50

Add a topping: olives, jalapenos, red onions, capers, cherry tomatoes, red pepper, char-grilled eggplant, 75p each

Chorizo, Brie, goats cheese, local ham, smoked salmon, shredded chicken, Sussex free-range hens egg £1.25 each

Sandwiches

Toasted local bacon and Roquefort £8

Aged Cheddar and balsamic onions £6.50

S K Hutchings' ham and Colemans English mustard £7.00

Smoked salmon, lemon and cracked black pepper £7.50

Our sandwiches are freshly made to order and served on granary bread, garnished with salad and crisps

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Sample Sunday Lunch Menu

Olives £3

Spiced toasted mixed nuts £4

Garlic bread £5

Spiced parsnip soup, apple puree, seeded baguette £6 **V**

Locally shot, drunken game terrine, red cabbage chutney, ciabatta thins £6

Tapas of patatas bravas, spicy mayo, traditional Chorizo sausage, seeded baguette £8

Pub potted salmon and prawn, crostini £7

Pub cured local venison bresaola, beetroot, walnuts, dressed leaves £7

Devilled whitebait, spicy mayo, lime £6

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Roasted meats

Sussex Sirloin of beef, Yorkshire pudding £18

S K Hutchings pork belly, cracking, apple sauce £16

S K Hutchings chicken breast, bread sauce £14

Slow roast local mutton (pulled), onion sauce, £15

Mixed roast £20

Add honey roasted new season parsnips £3 / braised red cabbage £3

All our roasts are locally sourced, hand carved to order and served with fresh, seasonal vegetables, beef dripping potatoes and real *GLUTEN FREE* gravy. If you require more, please ask...

James' individual game & Tempranillo wine pie; locally shot pheasant, wild duck, roe venison wrapped in puff pastry, seasonal fresh vegetables, roast potatoes, redcurrant enhanced gravy £14

Four bean & beetroot chilli con veggie, steamed brown rice, tortilla chips £12 **Vegan**

Butterflied sea bass fillet, capers, olive oil mash, roasted eggplant, tomato & balsamic dressing £15

Grilled Haloumi burger, roasted red pepper, chargrilled aubergine, olive tapenade, basil pesto, sweet potato fries, toasted ciabatta, mayo, tomato, rocket £11 **V (GF bun available)**

Burger Toppings; cheddar cheese, local bacon, Sussex blue, flat mushroom, bbq sauce, sambal badjak, giant gherkin, balsamic onion relish, jalapenos, wild garlic butter

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