

October Menu

Olives £3 Spiced toasted mixed nuts £4 Garlic Bread £5

Butternut squash, coconut & chilli soup, ginger crème fraiche, seeded baguette £6

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

Calcot Farm Charcuterie, pickles, dressed leaves, crusty bread £7

Devilled whitebait, spicy mayo, lime £6

Beetroot & chick pea hummus, warm toasted flatbread £6 V

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Carrot, kale & pea Khobez flat bread wrap, tomato, rocket & red onion salad, tzatziki £10 V

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

Smokey Beef goulash, (Calcot Farm) mini gnocchi dumplings, fresh local greens, soured cream £14

Calcot Farm Butchers` steak (medium rare), frites, tomato, rocket, Café de Paris butter £15 GF

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)

British farm assured chicken breast grilled with fresh basil, roasted sweet potatoes & seasonal roots, beetroot crème fraiche £12.50

Crown Inn home-ground steak burger (GF), toasted ciabatta, mayo, rocket, tomato, our chips £12.50 (GF bun available) add pub slaw £2.50

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

Homemade puddings

Sticky toffee pudding, toffee sauce, homemade vanilla ice-cream £6.50
Chocolate & orange gluten free bread & butter pudding with custard £6.50
Blackberry, rhubarb, apple & pear crumble, custard £6.50

Assiette of puddings to share £14

Homemade ices £4 for 2 scoops

Madagascan vanilla pod
Blueberry
Fruits of the forest sorbet
Chocolate
Rum & raisin

British Cheeses

Smoked Applewood, Brie, Olde Sussex Cheddar, Brighton 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

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

CHEF'S DAILY SPECIALS BOARD

(Sample Menu)

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Daube of local venison, rich red wine, Madeira & forest mushroom sauce, mashed potato, local greens, butternut squash puree £15

Whole South-coast plaice, caper & lemon butter, garden peas, new potatoes £14

Local venison roe liver, local bacon, mash potato, local vegetables, onion gravy £15

Baked orange cheesecake, chocolate & honey sauce £6.50

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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 £12

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)

Croque Monsieur; local smoked ham, pulled and bound with a rich Cheddar cheese & English mustard sauce, fried in butter, salad garnish £8.50 add fried free-range Sussex egg £1

Sandwiches

Aged Cheddar and balsamic onions £7

S K Hutchings' ham and Colemans English mustard £7.50

Smoked salmon, lemon and cracked black pepper £8

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

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Sample Sunday Menu

Olives £3

Mixed spiced nuts £4

Garlic bread £5

A selection of starters from October Menu

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Roasted meats

Sussex Sirloin of beef, Yorkshire pudding £18

S K Hutchings chicken, bread sauce £14

Petworth pork belly and crackling £15

Duo of Daylands Farm lamb with onion sauce (contains gluten) £16

Mixed roast – Beef, pork & Chicken £20

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...

Sweet & sour red cabbage £3

Honey roasted new season parsnips £3

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Plus a selection of mains and puddings from the October menu

Glass of Windsor ruby port 50ml £4

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PLEASE NOTE THERE MAY BE SLIGHT MENU VARIATIONS ON THE DAY