

July Menu

Please note there may be slight menu variations on the day

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

English asparagus soup, crème fraiche, seeded baguette £6 **V**

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

King prawn & baby gem cocktail, Marie rose sauce, lemon, buttered granary bread £8

Devilled whitebait, spicy mayo, lime £6

Roasted mushroom & chick pea pate, ciabatta thins £6 **Vegan**

.....

Local aged fillet steak, truffled mash, local flat mushroom, roasted cherry vine tomatoes, red wine jus, £24
GF

Superfood falafel, served in a toasted flat bread, Tzatziki, salad garnish £10 **V GF**

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

Sussex Smokie, naturally smoked haddock baked on a bed of spinach in a fish velouté sauce topped with Cheddar cheese & cocktail prawns, seeded baguette £15

British farm assured chicken breast £12 or King prawn £15 Thai green curry with fresh coriander, green vegetables, coconut milk, green chilli, garlic & ginger, steamed Jasmine rice, prawn crackers (Mixed curry) £18

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 £12.50 **(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

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

Lemon curd tartlet, raspberry compote, crushed meringues £6.50

Dark Belgium chocolate waffle, coffee & walnut ice-cream £6.50

Pimms & mixed berry jelly, vanilla pod ice cream £6.50

Assiette of puddings to share £14

Homemade ices £4 for 2 scoops

Madagascan vanilla pod

Coffee & walnut

Elderflower sorbet

Fudge

Horlicks (contains gluten)

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 home-made food is our motto

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

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.

Sunday Sample Menu

Please note there may be slight menu variations on the day

Olives £3

Mixed spiced nuts £4

Garlic bread £5

Roasted meats

Sussex Sirloin of beef, Yorkshire pudding £18

S K Hutchings chicken, bread sauce £14

Petworth pork belly £15

Roast duo – Beef & Chicken £20

Add sweet & sour 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...

Crown Inn BBQ

Local sausage, chicken & steak burger, salad, coleslaw & our chips £15

Plus a selection of starters, mains and puddings from July menu

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.