

August Menu

Please note there may be slight menu variations on the day

Cream of courgette soup, seeded baguette £6 **V**

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

Green lipped mussels, local smoky bacon, bbq sauce, melting English Cheddar £7

Devilled whitebait, spicy mayo, lime £6

Baked Camembert with rosemary & garlic, warm toasted ciabatta £6

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Local aged fillet steak, Dauphinoise potato, broad beans, courgettes, carrots, red wine jus, £24 **GF**

Superfood & mixed bean chilli, timbale of rice, sour cream, guacamole, tortilla chips £11 **V**

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

Tandoori spiced locally sourced chicken breast, steamed rice, heritage tomato & red onion salad, minted yogurt with mango & chilli £12

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) 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

Coconut pannacotta, pineapple dressing £6.50

Individual tarte tatin, custard, blackberry sauce £6.50

Assiette of puddings to share £14

Homemade ices £4 for 2 scoops

Madagascan vanilla pod

Coffee & walnut

Passion fruit sorbet

Mint choc chip

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

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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Sunday Sample Menu

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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

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 August menu

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