

The Crown Inn Dial Post

Mothering Sunday Menu

To start

Smoked Mackerel pate, crispbreads

Mushroom and artichoke soup, herb and garlic croutons **V**

Rillettes of Sussex pork, crostini, pub chutney

Sunday Roasts

Calcot Farm Sirloin of beef -Yorkshire pudding

S K Hutchings chicken breast, bread sauce

Daylands Farm leg of lamb, onion sauce

S K Hutchings pork belly, cracklin' apple sauce

Sides; Honey glazed parsnips £3 cauliflower cheese £3 Sweet & sour 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...

Luxury seafood linguini, scallops, prawns, crab, salmon, white wine, peas, cream, lemon & parsley

Nut-roast, olive oil & garlic roast potatoes, tomato gravy, fresh seasonal vegetables **VEGAN GF**

Grilled haloumi, flat mushroom, char-grilled eggplant, roasted bell pepper, tapenade & tomato dressing, basil pesto, balsamic **V GF**

Homemade desserts

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

Dark chocolate & honey ganache tart, berry coulis **GF**

Lemon posset, sable biscuit

Vegan carrot cake, vegan vanilla ice-cream

British Cheese board, Barkham Blue, Olde Sussex, Brie, Smoked Goodweald, grapes, celery, crackers (£2 supplement)

Main and pudding £25

Add a starter for £5

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.