



SAMPLE CLASSICS MENU

We also have our special board available Wednesday to Saturday
Please note this menu may be subject to change

Mixed olives **5.00 GF / VG**

Freshly baked crusty bread with olive oil and balsamic **4.50 GF available**

Soup of the day, crusty bread & butter **8.50 GF available / VG available**

Tempura king prawns, sweet chilli **8.00**

Cheesy garlic bread **7.00**

Breaded chicken goujons, maple & bourbon BBQ sauce **7.00**

Traditional Spanish chorizo sausage, fried potatoes & spiced mayo, crusty bread **9.00**

Salt & pepper squid, garlic mayo, lime **7.50**

Halloumi fries, tomato relish **6.50**

Mini falafels, humous & toasted pita **7.50**

Crispy breaded whitebait, harissa mayo, fresh lime **8.00**

Salad of courgette & carrot ribbons, edamame bean puree, pomegranate seeds, toasted walnuts, goats' cheese, house dressing **8.50 GF available / VG available**

Freshly battered haddock, triple cooked chips, petit pois, pub tartar, lemon **18.00 GF****

Local bavette steak (cooked medium rare), wild garlic butter, dauphinoise potato, wilted spinach & cherry tomatoes **23.50 GF**

Homemade pub 'pie of the day', individually wrapped in puff pastry, mashed potato, petit pois & carrots, gravy **18.50**

Beetroot arancini, salad of shaved fennel, feta, toasted walnuts & pea shoots with a lemon & dill crème fraiche **18.00 GF** / VG available**

Local steak burger, toasted ciabatta, burger sauce, leaves, tomato, triple cooked chips **17.00 GF available**

ADD melted cheddar **1.00** / local bacon **1.50** / flat mushroom **1.00** / gherkin **1.00**

Homemade organic bean burger, grilled halloumi OR applewood vegan cheese, roasted red pepper, houmous, toasted ciabatta, tomatoes, leaves, triple cooked chips **16.50 GF available**

ADD flat mushroom **1.00**

Sussex Smokie – Naturally smoked haddock on a bed of wilted spinach & mushroom, seafood velouté, crusty bread & butter **20.50**

ADD poached free-range egg **1.50** / ADD cocktail prawns **2.50**

Swap bread to triple cooked chips **2.50**

Seasonal salad of courgette & carrot ribbons, edamame bean puree, mixed leaves, tomato, cucumber, goats' cheese, pomegranate seeds, toasted walnuts, house dressing **17.00 GF available / VG available**

ADD topping **2.00**

Grilled halloumi, smoked salmon, roasted chorizo, honey roast ham, brie, cheddar, blue cheese, smoked mackerel, vegan cheese

Swap chips to sweet potato fries **1.00** / Swap to GF bread **1.00**

Lunch only

Home honey roasted ham, fried Sussex hen's egg, triple cooked chips, petit pois **16.50 GF****

ADD extra egg **1.50**

The Crown Inn Ploughman's lunch; crusty bread, butter, pickled onion, gherkin, chutney, apple, orange, celery, tomato, leaves. Choose 2 from the following: cheddar, blue cheese, brie, honey roast ham, smoked salmon, smoked

mackerel, grilled halloumi, vegan cheese **16.50**

ADD extra topping **2.00** ADD another baguette **2.00**

The Crown Monsieur: Melted cheddar & pulled local ham in white bread, fried in butter, served with a mixed salad **11.50**

**** Not cooked in separate fryer to gluten products & other allergens**

GF denotes dishes without gluten in the ingredient list

All food is cooked to order. Please inform us of ANY food allergens or dietary requirements. We can use separate equipment for food intolerances if we have advance warning. We cannot guarantee your dietary requirements are met if you do not inform us in advance.

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



Children's Menu

Freshly battered fish and chips with peas **10.00**

Quarter pounder beef burger, bun, burger sauce,
triple cooked chips **10.00**

ADD bacon **1.00** / ADD melted cheese **1.00**

Home breaded chicken goujons, triple cooked chips, tomato & cucumber salad **9.00**

Tomato & melted cheese macaroni pasta **8.00**

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A selection of ice-creams

1 scoop **3.45**

Vanilla pod, Dark chocolate, Vegan vanilla, Lemon sorbet
Chef's homemade special – please ask us (ADD **1.00** per scoop)

Homemade sticky toffee pudding, toffee sauce **3.00**

ADD ice cream or custard **1.50**

A bowl of custard **2.00**

ADD banana **50p**

Recommended for children under the age of 9 years

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Summer Sunday Menu

Available June – September

All our meat roasts are locally sourced, hand carved to order and served with fresh, seasonal vegetables, mixed fat roast potatoes, Yorkshire pudding & real pub gravy.

Calcot Farm sirloin of beef **25.00** *GF available*

British farm assured chicken, bread sauce **21.00** *GF available*

Calcot Farm pork belly, crispy crackling **23.00** *GF available*

Homemade nut roast with tomato gravy, olive oil baby roasties **19.00** *Vegan / GF option available*

ADD Taleggio Cauliflower cheese 5.00

Other sides may also be available

Seasonal salad of courgette & carrot ribbons, edamame bean puree, mixed leaves, tomato, cucumber, goats' cheese, pomegranate seeds, toasted walnuts, house dressing **17.00** *GF available / VG available* **ADD topping 2.00**

Grilled halloumi, smoked salmon, roasted chorizo, honey roast ham, brie, cheddar, blue cheese, smoked mackerel, vegan cheese

Sussex Smokie – Naturally smoked haddock on a bed of wilted spinach & mushroom, seafood velouté, crusty bread & butter **20.50** *GF available*

Breaded wholetail scampi, lemon, triple cooked chips, peas or pub slaw **17.00**

Hunters chicken – Chicken breast, BBQ sauce & bacon, triple cooked chips, peas or pub slaw **18.50** *GF***

Home honey roasted ham, fried free-range egg, triple cooked chips, peas or pub slaw **16.50** *GF***

Children have the choice of:

Smaller portions of the roasts **13.00** **OR** Tomato and cheese macaroni pasta **8.00**

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Add extra toppings **2.00 each** / Add another baguette **2.00** / Swap to GF bread **1.00**

Don't fancy a roast lunch?

Add your choice of roast meat to our seasonal salad **16 +**

Beef **8**

Pork **6**

Chicken **4**

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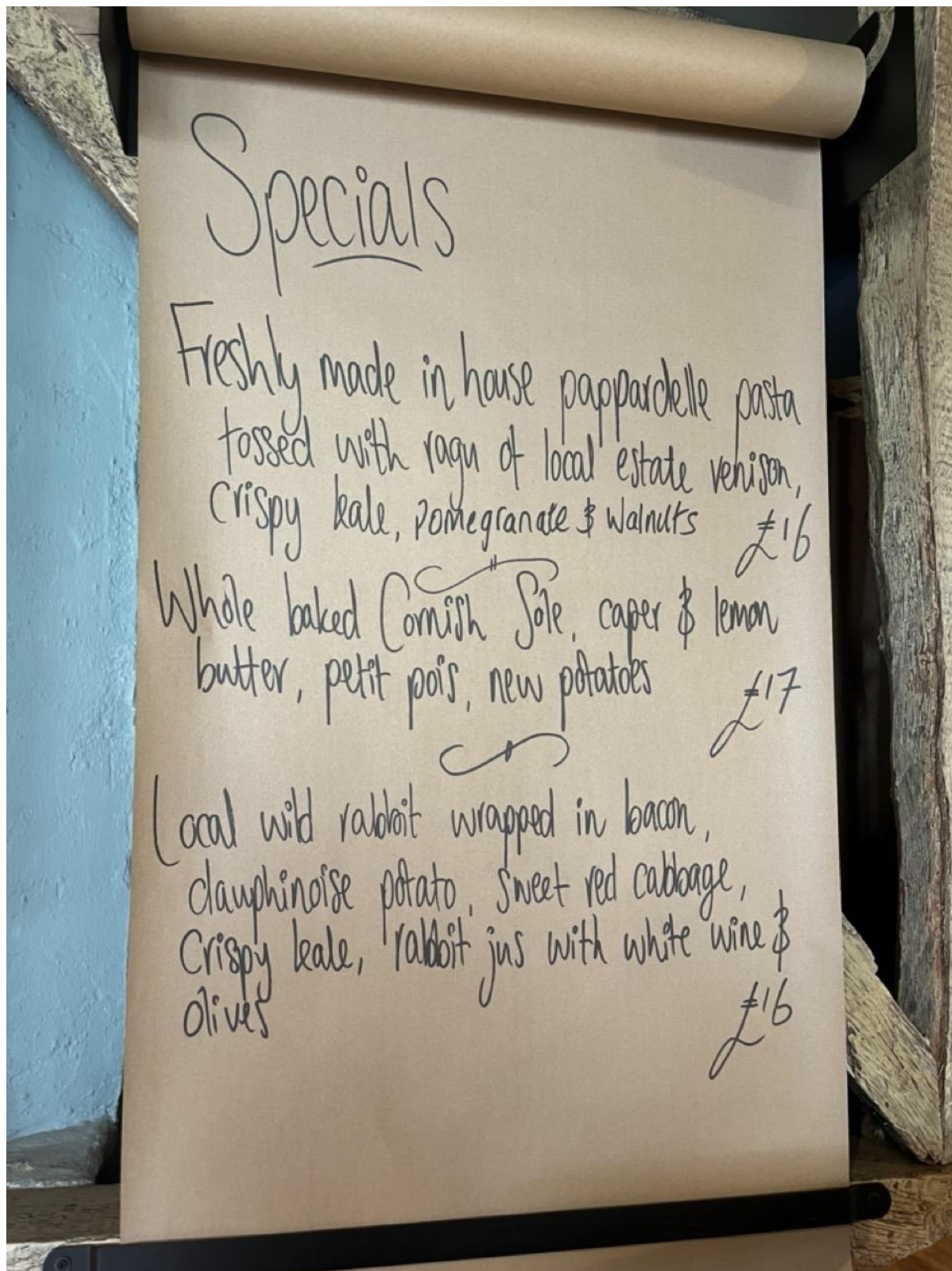
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Sample Specials Board

(Wednesday to Saturday)

Please do not order from these



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