



# Sample Sunday Menu

*our Sunday menu changes each week*

## *Aperitif suggestions*

Bloody Mary £7.50

Negroni £10.50

## For the table

Toasted warm pitta with lemon and coriander hummus (v)(gfo) £6.25

Honey and mustard glazed sausages £6.25

Marinated Olives (v)(vg)(g) £4.75

Rustic bread and salted Netherend butter (v) £5.75

## Starters

Truffled chicken & leek terrine, pickled walnuts, broad beans peashoots & brioche toast (gfo) (n) £9.95

Warm butternut squash, ricotta, baby spinach and sunblushed tomato tart with basil pesto (v)£9.25

Roasted beetroot, puy lentil and dill with labneh, soft boiled egg and Aleppo pepper (v)(gf) £9.25

Pea and watercress soup with rustic bread (v)£7.50

Smoked salmon, trout & crayfish roulade with rocket, capers, sourdough and crème fraiche (gfo) £9.75

## Mains

Roast Sirloin of Beef with Yorkshire pudding £24.50

Roast Leg of Lamb with mint sauce £23.50

Roast Loin of Pork with apple sauce and crackling £22.50

Roast breast of chicken, sage and onion stuffing, drumstick and pigs in blankets £22.50

Chestnut and pumpkin seed nut roast with vegetable gravy and Yorkshire pudding(v) £19.50

*All served with garlic and rosemary roasted potatoes, jus and seasonal vegetables*

Beer-battered fish, chips, garden peas, and tartare sauce (gf) £18.50

The Crown burger with grilled cheese, streaky bacon, tomato, baby gem, tomato relish and fries (gfo) £18.50

Confit duck leg, dauphinoise potato and braised red cabbage, anise jus (gf) £22.50

Mushroom Risotto with parmesan crisp (gf) £20.50

Roasted Salmon on sweet confit pepper and vine tomato, crushed new potatoes (gf)£21.50

Aubergine caponata ravioli with tomato, green olive and caper, rocket and parmesan (v) £19.50

## Sides

*Bowl of sage & onion stuffing £5, Pigs in blankets £5*



## Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice-cream £8.50

Pecan pie with Chantilly crème £8.50

Greek yogurt and honey pannacotta with blueberry compote and macarons (gfo) £8.50

Apple, sultana and cinnamon crumble with custard £8.50

Dark chocolate fondant with raspberry sorbet and crushed pistachios (v)(n)£8.50

Cheese plate: Sussex Charmer, chutney, honeyed walnuts & rustic biscuits (n) £9.95

Lemon sponge with vanilla ice cream £8.50

3 scoop selection of Dylan's ice creams and sorbets £8

Vanilla pod (v) (gfo), Biscoff (v), Rum & raisin (v) (gfo) ice cream

Blackcurrant or Mango sorbet (v) (gfo)

## Digestifs

### *Glass of Dessert wine*

Sauternes, Lions de Chateau Suduiraut 75ml glass £6.50

### *Glass of Ruby Port*

50ml glass £4.20

*The Crown Bailey's White Martini* £10.50

### *Liqueur Coffees*

Irish, Caribbean, Italian £7.50

*Please see our wine and drinks list for other options*

## Coffees and Teas

All served with homemade shortbread biscuits

Espresso, Cappuccino, Latte and more (all available decaffeinated too)

Tea Pigs teas: English Breakfast, Earl Grey, Camomile, Macha Green, Peppermint or Fresh Mint Tea

Milk alternatives available on request

*(v) suitable for vegetarians*

*(gf) gluten free*

*(n) contains nuts*

*(vg) suitable for vegans*

*(gfo) gluten free option available*

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill and goes directly to the team. Not all ingredients are listed on our menus. If you have an allergy, please inform a member of staff for allergen advice. Our eggs are free range. All our meat is sourced locally. All our food may contain traces of nuts.

