



# Main Menu

April 2025

## Aperitif suggestions

Gusbourne Brut Reserve £12.00

Gin & Elderflower Sherbet £12.00

## For the table

Warm toasted Greek pitta with lemon and coriander hummus (v) (gfo) £6.25

Honey & mustard glazed sausages £6.25

Rustic bread and salted Netherend butter (v) (gfo) £6.25

Marinated olives (v) (vg) (gf) £4.75

## Starters

Gin-cured salmon with crème fraiche, radish, peashoots and dill oil (gf) £9.95

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

Goat's cheese soufflé with pear, watercress, honey & thyme vinaigrette (v) £9.75

Roasted beetroot, puy lentil and dill with labneh, soft boiled egg and Aleppo pepper (v) (gf) £9.75

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

Charcuterie board to share – *with tapas cured meats, manchego, quince paste, grilled vegetables, toasted flatbread, olive oil and balsamic* (gfo) £18.50

## Mains

Today's Market fish (see special's board)

Slow roasted belly pork on rosti potato, buttered greens and celeriac cream (gf) £22.50

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

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

Roast breast of chicken, rosemary and garlic new potatoes, wilted spinach, wild mushroom sauce (gf) £21.50

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

Wild mushroom risotto with parmesan crisp (gf) £20.50

Chargrilled 8oz rump steak, garlic butter, watercress and caper salad, fries (gf) £29.50

*add peppercorn sauce £3*

Beer-battered Cod, chips, mushy 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

## Sides

Dressed house salad (v) (vg) (gf) £4.50

Buttered tenderstem broccoli (gf) (v) £4.50

Garlic green beans (v) (gf) £4.50

Skin on fries (v) (vg) (gf) £4.50

Roast new potatoes with rosemary and garlic (gf) £4.50

\*We are able to adapt some dishes to meet certain dietary requirements, please ask our team for more information





## Desserts

Honey and Greek yogurt pannacotta with blueberry compote and shortbread (gfo) £8.50

Pecan pie with Chantilly crème (v) (n) £8.50

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

Steamed lemon treacle sponge with vanilla ice cream (v) £8.50

Café gourmand (gf) (v) £5.50

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

3 scoop selection of Dylans 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 Espresso Martini* £12.00

### *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.

