



Easter Sunday

20th April 2025

Aperitifs

Gusbourne English Sparkling Rosé £14

Gin and elderflower Sherbet £12.00

Hugo Spritz £12.00

2 Course £32.50

3 Course £39.50

For the table

House marinated olives (v) (vg) £4.75

Warm rustic bread and salted Netherend (v) (gfo) £6.25

Starters

Asparagus velouté with crème fraîche and rustic bread (v) (gfo)

Cured salmon with peashoots, dill and mustard vinaigrette (gf)

Truffled chicken & leek terrine, pickled walnuts, broad beans, peashoots and toasted sourdough (n) (gfo)

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

Mains

Roast Sirloin of Beef and Yorkshire Pudding (gfo)

Roast Loin of Pork with apple sauce (gf)

Roast Leg of Lamb with mint sauce (gf)

Roast Chicken with stuffing and pigs in blankets

Chestnut and pumpkin seed Nut roast with vegetable gravy (v)(n)(gfo)

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

Bowl of sage & onion stuffing (£5 addition)

Pigs in blankets (£5 addition)

Poached salmon, buttered new potatoes, asparagus and watercress sauce (gf) £

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

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





Desserts

Hot cross bun bread and butter pudding with clotted cream ice cream

Apple and rhubarb crumble with vanilla custard

Orange and almond cake with vanilla mascarpone (n)

Basque cheesecake with raspberry compote

Frangelico Affogato – vanilla ice cream, espresso shot and hazelnut Frangelico (n)

Sussex Charmer with rustic biscuits, walnuts and honey (n)

3 scoop selection of Dylans ice creams and sorbets

Vanilla, Biscoff, Rum and Raisin

Blackcurrant or Mango Sorbet

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

Coffees and Teas

All served with homemade shortbread biscuits

Espresso, Cappuccino, Latte Flat White and more (all available decaffeinated)

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

Milk alternatives available on request

(v) suitable for vegetarians

(vg) suitable for vegans

(gf) gluten free

(gfo) gluten free option available

(n) contains nuts

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.

