Autumn 2026

Aperitif suggestions

(see our drinks list for more options)

Gusbourne Brut Reserve £13.10

For the table

Warm toasted Greek pitta *with lemon and coriander hummus (v) (gfo) £7.50*
Gochujang pork belly bites, *hot honey, sesame, coriander and pickled chilli £8.75*
Devilled whitebait, *lemon, homemade tartare £8.75*
Filo-wrapped honey and feta bites *with harissa mayo £7.50*
Rustic bread *and salted Netherend Farm butter (v) (gfo) £7.50*
Marinated olives *(v) (vg) (gf) £6.00*
Order a selection of three together for £21.00

Starters

Serrano croquetas, *chorizo aioli £8.50*
Shallot tarte tatin, *rocket, blue cheese and walnut salad (n) (v) (vgo) £9.50*
Braised pork cheeks, *crispy polenta, apple julienne, cumin jus (gf) £12.50*
Smoked mackerel pate, *toasts with horseradish, beetroot and watercress (gfo) £9.50*
Twice baked cheese souffle, *green apple, celery, watercress (v) £10.50*
Grilled tiger prawns, *lemon, parsley, garlic butter £12.75 (gf)*

To share

Baked Camembert, *Chiddingfold honey and thyme, breakfast radish, chutney, rustic bread selection (gfo) £22.50*

Mains

Today's Market fish *(see 'Specials' board)*
Confit duck leg, *white bean purée, Swiss chard, blackberry and port jus (gf)* £24.50
The Crown smoked haddock kedgeree, *spiced pilaf rice, wilted spinach, hens' egg (gf) £24.50*
Marmalade porchetta, *roasted new potatoes, tenderstem broccoli, salsa verde (gf)* £24.50
Wild mushroom and truffle paccheri, *parmesan foam and crispy sage (v)(gfo) £21.50*
Roasted beef fillet, *truffled mash, baby spinach, Madeira jus (gf) £39.50*
Za'atar spiced lamb rump, *charred broccoli, roasted sweet potato, pimento jus (gf) £28.50*
Roasted stuffed baby pumpkin, *spiced rice, cranberry, chestnut, curried coconut broth (v)£19.50*
Beer-battered fish, *fries, garden peas and tartare sauce (gf) £18.50*

From the Grill

8oz sirloin steak *with garlic butter, watercress and caper salad, fries (gf) £34.50*
add peppercorn sauce £3
The Crown burger *with grilled cheese, streaky bacon, tomato, baby gem, tomato relish and fries (gfo) £19.50*

Sides

Dressed house salad *(v) (vg) (gf) £5.50*
Buttered tenderstem broccoli *(gf) (v) £5.50*
Garlic green beans *(v) (gf) £5.50*
Buttered new potatoes *(v) (gf) £5.50*
Skin on fries *(v) (vg) (gf) £5.50*

Desserts

Treacle tart, *clotted cream (v) £9.00*
Truffled chocolate and hazelnut delice, *vanilla cream (n) £9.50*
Vanilla pannacotta, *mulled fruits, shortbread biscuit (gfo) £9.00*
Frangelico Affogato – *vanilla ice cream, espresso shot and hazelnut Frangelico (n) (v) £8.50*
English cheese selection plate
with Sussex Charmer, Cornish Yarg and Blacksticks, fruits, rustic biscuits and chutney (n) £12.50
3 scoop selection *of Dylans ice creams and sorbets £8*
Vanilla pod (v) (gfo), Biscoff (v), Strawberries and Cream (v) (gfo) ice cream
Raspberry or Mango sorbet (v) (gfo)

Digestifs

Glass of Dessert wine
Sauternes, Lions de Chateau Suduiraut *75ml glass* £10.50

Glass of Ruby Port
50ml glass £4.70

The Crown Espresso Martini £12.00

Liqueur Coffees
Irish, Caribbean, Italian £8.10

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 £0.50

(v) suitable for vegetarians
(gf) gluten free
(n) contains nuts
(vg) suitable for vegans
(gfo) gluten free option available

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