



CLASSICS MENU

Mixed olives **4.50**

Freshly baked crusty bread with olive oil and balsamic **4.00** GF available

Soup of the day, crusty bread **8.00**

Cheesy garlic bread **6.50**

Traditional Spanish chorizo sausage, fried potatoes & spiced mayo, bread **8.50**

Crispy breaded whitebait, harissa mayo, fresh lime **7.50**

Warm roasted vegetables, baba ghanoush, toasted pumpkin seeds, beetroot & VG mayo dressing **8.00** GF/ VG available

Freshly battered fish of the day, triple cooked chips, petit pois, pub tartar, lemon **17.00** GF**

Local bavette steak (cooked medium rare), chimichurri, dauphinoise potato, wilted spinach & cherry tomatoes **21.50** GF

Local venison sausages & mashed potato, onion gravy **14.00**

ADD petit pois **1.00** / ADD extra sausage **3.00**

Local steak burger, toasted ciabatta, burger sauce, leaves, tomato, triple cooked chips **15.50** GF available

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

Homemade plant based burger, grilled halloumi OR applewood vegan cheese, roasted red pepper & chargrilled aubergine, basil pesto, toasted ciabatta, VG mayo, tomatoes, leaves, triple cooked chips **14.50** GF available

ADD flat mushroom **1.00**

'Sussex Smokie' Naturally smoked haddock, fish velouté, on a bed of spinach & mushrooms, topped with Sussex cheddar cheese, crusty bread **18.00**

ADD prawns **2.50** / ADD poached Sussex hens' egg **1.50**

Warm roasted vegetable salad (red onion, beetroot, squash & red pepper), feta, leaves, spinach, baba ghanoush, toasted pumpkin seeds, beetroot & VG mayo dressing **16.00** GF/ VG available

ADD topping **2.00**

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

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

Lunch only

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, Applewood smoked vegan cheese **15.00**

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

In addition we have our special board available Wednesday to Saturday

Please note this menu may be subject to change

** 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



Puddings

- Traditional Christmas pudding with custard or ice cream **7.25**
Sticky toffee pudding, toffee sauce, vanilla ice cream or custard **7.25 GF**
Pear & sultana crumble, custard or vanilla ice cream **7.25 GF / VG available**
Chocolate & date tartlet, berry coulis, flaked almonds **7.25 Vegan option available**
Treacle tart, apple compote, vanilla ice cream or custard **7.25**
A selection of farmhouse ice-creams 2 scoops **5.25**
Vanilla pod, Dark chocolate, Vegan vanilla, Lemon sorbet
Chefs homemade special: coffee (extra £1 per scoop)

Mini Pudding

- Mini Xmas pudding tartlet with brandy anglaise **5**

Selection of cheeses

- with crackers, quince jelly, grapes & celery **12.50**
Farmhouse cheddar, Blue cheese, Brie

- Assiette of puddings for 2 to share **16**

Hot drinks

Espresso **2.10 / 2.80**

Americano **2.30**

Cappuccino **2.90**

Flat White **2.60**

Latte **2.90**

Macchiato **2.60**

Hot chocolate **3.10**

Turmeric Latte **3.10**

Chai latte **3.10**

A selection of Organic Clipper teas **2.50**

English breakfast, Earl Grey, Peppermint, Lemon & Ginger, Green,
Wild berry, Chamomile

Alternative milk available **+30p**

We also have a large selection of spirits and aperitifs

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Children's Menu

Freshly battered fish and chips with peas 9

Quarter pounder beef burger, bun, burger sauce,
triple cooked chips 10

ADD bacon or cheese 1

Home breaded chicken nuggets, tomato and cucumber salad,
triple cooked chips 9

Cheese and tomato macaroni pasta 8

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One scoop of ice-cream, please ask for flavour selection 2.75

Homemade sticky toffee pudding, toffee sauce 3

ADD ice cream 1.50

A bowl of custard 2

ADD banana 50p

Recommended for children under the age of 9 years

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Sunday Menu

Calcot Farm Sirloin of beef, Yorkshire pudding **22**

British farm assured chicken breast, bread sauce **18**

Calcot Farm pork belly, crispy crackling **19.50**

Homemade nut roast with tomato gravy, olive oil baby roasties **16** *Vegan / GF available*

ADD Taleggio Cauliflower cheese 4.50

ADD Sweet & sour red cabbage 3.50

ADD Honey Roasted Parsnips 3.50

All our roasts are locally sourced, hand carved to order and served with fresh, seasonal vegetables, mixed fat roast potatoes and real *GLUTEN FREE* gravy. *If you require more, please ask...*

Salad of warm lentils & roasted local squash, baby spinach, feta, walnuts, pomegranate, honey & grain mustard dressing **14** *VG available/ GF*

ADD a topping: **2**

grilled halloumi, smoked salmon, roasted chorizo, honey roast ham, brie, cheddar, stilton, smoked mackerel, Applewood smoked vegan cheese

Fish dish of the day **Price TBA**

Children have the choice of:

smaller portions of the meat roasts **10**

or

tomato and cheese macaroni pasta **8**

Don't fancy a roast lunch?

Add your choice of roast meat to our house salad **14 +**

Beef **6**

Pork **5**

Chicken **4**

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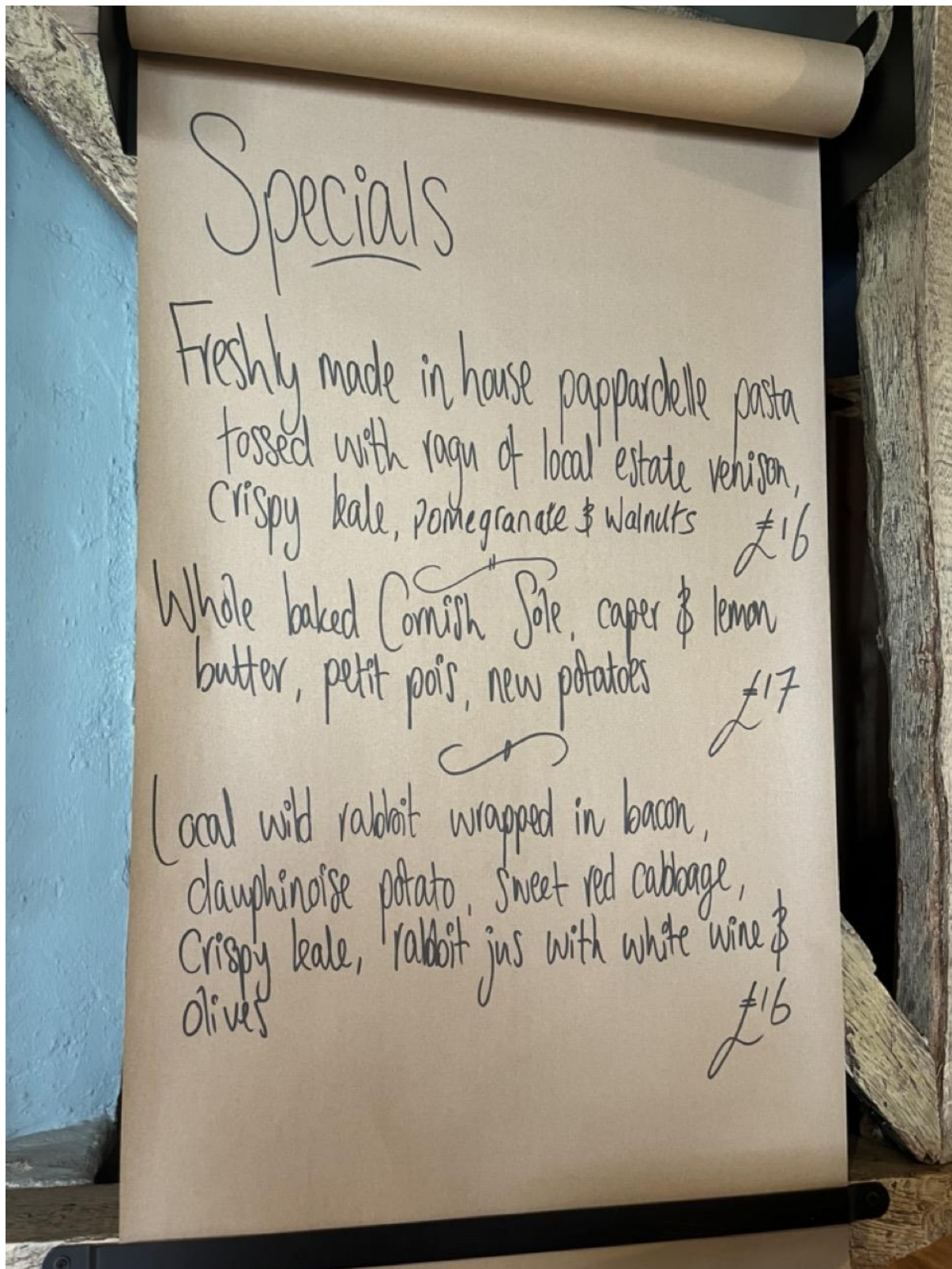
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Sample Specials Board

(Wednesday to Saturday)

Please do not order from these



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