



Pub Classics

Starters & Light bites

Mixed olives **5.00 GF / VG**

Freshly baked crusty baguette, olive oil & balsamic **4.50 GF available**

Soup of the day, crusty bread & butter **8.50 GF available**

Crispy tempura prawns, sriracha mayo, spring onions **10.00**

Cheesy garlic bread **7.00**

Battered calamari, traditional Spanish chorizo, fried potatoes, harissa mayo **12.00**

Breaded haloumi fries, tomato relish **6.50**

Crispy breaded whitebait, harissa mayo, lime **8.00**

Warm roasted cauliflower & puy lentils, edamame hummus, leaves, wild garlic oil **8.50 GF / VG**

Loaded fries

Maple cured bacon, sour cream, melted cheese, jalapenos **9.00 GF****

Crispy breaded chicken, sriracha mayo, spring onions, chilli flakes **10.00 GF****

Pulled Calcot Farm pork, BBQ sauce, melted cheese, crispy onions **10.00 GF** available**

Mains

Freshly battered haddock, triple cooked chips, petit pois, pub tartar, lemon **18.00 GF****

Local bavette steak (cooked medium rare), curry butter, dauphinoise potato, roasted cherry tomato & wilted spinach **23.50 GF**

Beetroot arancini, Salad of shaved fennel, feta, toasted walnut, leaves, lemon & dill crème fraiche **18.00 GF****

Home-ground fillet steak burger, toasted ciabatta, burger sauce, leaves, tomato, triple cooked chips **17.00 GF** available**
ADD: Melted cheese **1.00** Local bacon **1.50** Flat mushroom **1.00** Gherkin **1.00**

Homemade organic bean burger, grilled halloumi OR vegan cheese, roasted red pepper, toasted ciabatta, hummus, tomato, leaves, triple cooked chips **16.50 GF** available**
ADD flat mushroom **1.00**

Sussex Smokie – Naturally smoked haddock, wilted spinach & mushrooms, seafood velouté, topped with melted cheese, crusty bread & butter **20.50 GF available**
ADD poached free-range egg **1.50** / ADD cocktail prawns **2.50**
Swap bread to triple cooked chips **2.50**

Seasonal salad of warm roasted cauliflower & puy lentils, leaves, tomato, cucumber, edamame hummus, pomegranate, toasted mixed nuts & seeds, house dressing **17.00 GF / VG**
ADD topping 2.00 Cheddar, Blue cheese, Brie, Grilled halloumi, Vegan cheese, Honey roast ham, Smoked salmon, Smoked mackerel
Swap chips to sweet potato fries **1.00** / Swap to GF bread **1.00**

Lunch

The Crown Inn Ploughman's: Crust Baguette, butter, pickle onion, gherkin, pub chutney, apple, orange, celery, tomato, cucumber, dressed leaves. Choose 2 from the following: Cheddar, Blue cheese, Brie, Grilled halloumi, Vegan cheese, Honey roast ham, Smoked salmon, Smoked mackerel **16.50 GF available**

ADD extra toppings **2.00 each** / ADD another baguette **2.00**

Home Honey roasted ham, fried free-range egg, triple cooked chips, petit pois **16.50 GF****
ADD extra fried egg **1.50**

The Crown Monsieur: Melted cheddar & pulled local ham in white bread, fried in butter, served with a mixed salad **11.50**.

Sides

Triple cooked chips **5.00**
ADD cheese **1.00**
Sweet potato fries **6.00**
Mixed salad **4.50**
Seasonal greens **5.00**

**** 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



Pub Pies

AT DIAL POST

Traditional

Served with mashed potato, petit pois & rich pub gravy

Steak, kidney & ale **18.50**

Sussex beef steak & ox kidneys cooked in Sussex ale, onions & meat stock, cracked black pepper

Chicken & leek **18.50**

Roasted British farm assured chicken, with british leeks, chicken stock, cream & herbs

Vegetarian

Served with mashed potato, petit pois & tomato gravy

Homity **16.00**

Cheddar & Lancashire cheese, sweet British onions, leeks & new potatoes

Russian **17.00**

A hearty traditional Russian pie with layers of cabbage, mushroom, egg, spinach, rice & onions

Upper crust

Served with mashed potato, petit pois & rich pub gravy

Beef bourgignon **20.00**

Tender braised Sussex beef, Pinot noir, pearl onions, portabello mushrooms, Sussex bacon, meat stock, thyme & bay

Chicken Tikka **19.50**

British Farm-assured chicken, home ground spices, yoghurt, lemon, onion, garlic & ginger, *with a masala gravy*

Duck a l'Orange **20.50**

Tender pulled duck, orange zest, sweet onions, chicken & duck stock, shredded fennel & carrot

Venison **20.00**

Pulled local Estate venison gently cooked in burgundy red wine, caramelised onions, fresh thyme, port, redcurrant & warm spices

Vegan

Served with mashed potato, petit pois & tomato gravy

Organic mixed bean **18.00**

A wholesome pie of mixed organic beans, sweet potato & fresh spinach, rich tomato sauce

Seitan & mushroom **18.50**

Seitan, button mushrooms & soy mince, slow cooked with caramelised onions

Is it a pie?

Luxury Fishermans **22.00**

Finest selection of king prawns, white fish, mussels, salmon, soft herbs, white wine & cream, in a pie dish, topped with fluffy mashed potato & cheddar cheese, served with petit pois

Shepherds Pie **19.00**

Ground Sussex Lamb, cooked in a rich lamb sauce with onions, carrots & swede, in a pie dish, topped with creamy mashed potato & Sussex charmer cheese, served with petit pois & rich pub gravy

Sides

Triple cooked chips **5.00**

Sweet potato fries **6.00**

Cauliflower cheese **5.00**

Braised Red cabbage **4.50**

Seasonal greens **5.00**

Honey roasted roots **5.00**

Mixed side salad **4.50**

Garlic wilted spinach **5.00**

While we take every precaution to accommodate specific dietary requirements and minimise the risk of cross-contamination, we must inform you that our kitchen handles a wide variety of ingredients and allergens. Despite our best efforts, we cannot guarantee that cross-contamination with allergens has not occurred. Please inform your server of any allergies before ordering.

Small bones may be present in meat & fish products.



Children's Menu

Freshly battered fish and chips with peas **10.00**

Quarter pounder beef burger, bun, burger sauce,
triple cooked chips **10.00**
ADD bacon **1.00** / ADD melted cheese **1.00**

Home breaded chicken goujons, triple cooked chips, tomato & cucumber salad **9.00**

Tomato & melted cheese macaroni pasta **8.00**

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A selection of ice-creams

1 scoop **3.45**

Vanilla pod, Dark chocolate, Vegan vanilla, Lemon sorbet
Chef's homemade special – please ask us (ADD **1.00** per scoop)

Homemade sticky toffee pudding, toffee sauce **3.00**
ADD ice cream or custard **1.50**

A bowl of custard **2.00**
ADD banana **50p**

Recommended for children under the age of 9 years

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Sunday Menu

Calcot Farm Sirloin of beef **25.00** GF available

British farm assured chicken, bread sauce **21.00** GF available

Daylands Farm pork belly, crispy crackling **23.00** GF available

Organic bean & nut roast with tomato gravy, olive oil baby roasties, fresh seasonal vegetables
18.50 Vegan / GF

ADD Taleggio Cauliflower cheese 5.00 GF

ADD Braised red cabbage 4.00 GF

All our meat roasts are locally sourced, hand carved to order and served with fresh, seasonal vegetables, mixed fat roast potatoes, Yorkshire pudding and real gluten free gravy.

If you require more potatoes, vegetables or gravy, please ask...

Seasonal salad of warm roasted cauliflower & puy lentils, leaves, tomato, cucumber, edamame hummus, pomegranate, toasted mixed nuts & seeds, house dressing **17.00** GF / VG
ADD topping 2.00 Cheddar, Blue cheese, Brie, Grilled halloumi, Vegan cheese, Honey roast ham, Smoked salmon, Smoked mackerel

Sussex Smokie – Naturally smoked haddock, wilted spinach & mushrooms, seafood velouté, topped with melted cheese, crusty bread & butter **20.50** GF available

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Add extra toppings **2.00 each** / Add another baguette **2.00**

Don't fancy a roast lunch?

Add your choice of roast meat to our house salad **16 +**

Beef **8**

Pork **6**

Chicken **5**

Children have the choice of:

smaller portions of the meat roasts **12**

or

tomato and cheese macaroni pasta **8**

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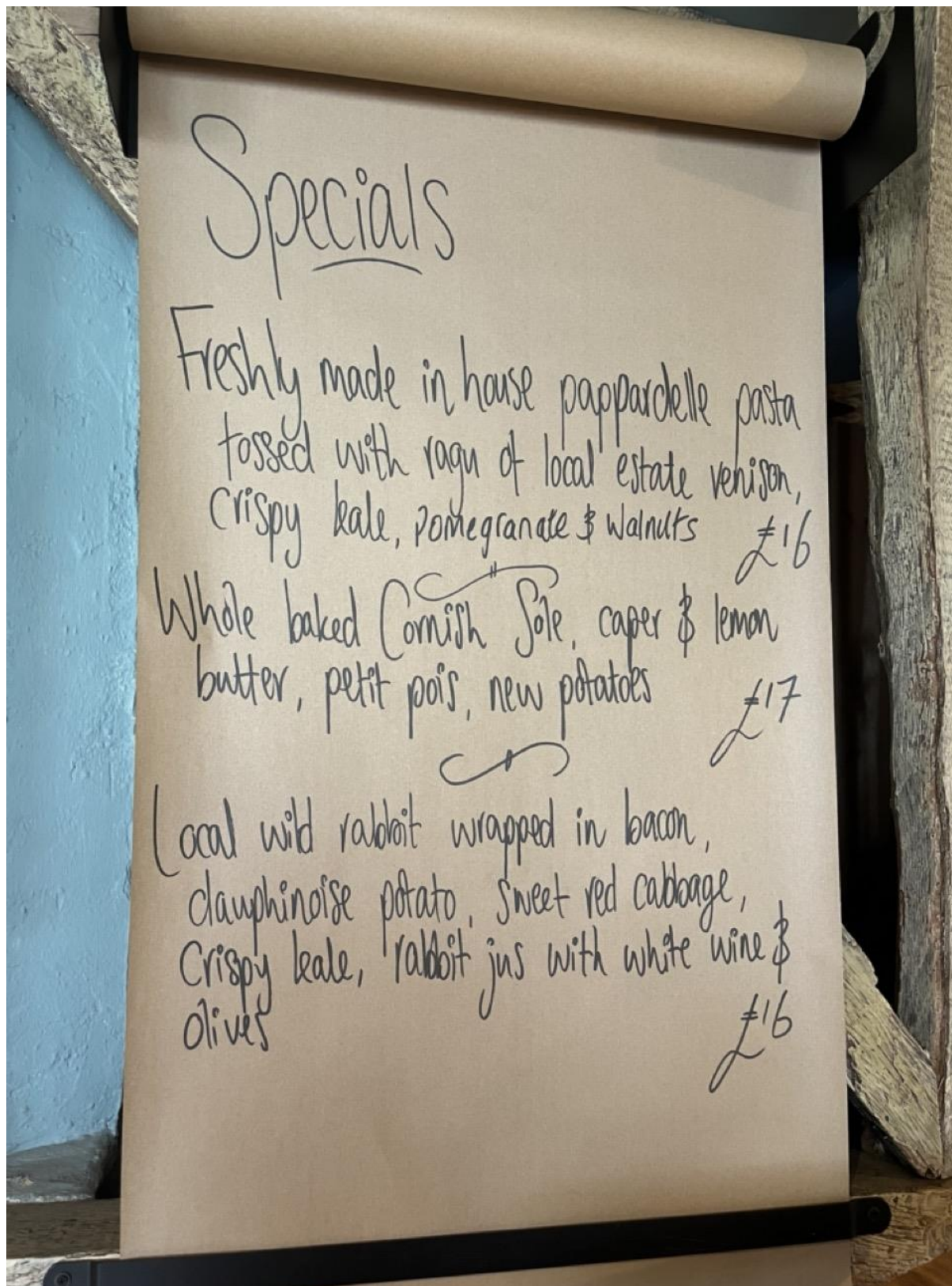
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Sample Specials Board

(Wednesday to Saturday)

Please do not order from these



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