



Sample Classics Menu January 2026

Mixed olives **5.00 GF / VG**

Freshly baked crusty bread with olive oil and balsamic **4.50 GF available**

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

Cheesy garlic bread **7.00**

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

Spiced cauliflower popcorn, hot honey, toasted sesame seeds **7.50 VG available**

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

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

Beetroot arancini, goats cheese cream, pea shoots **8.00 GF****

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

Local bavette steak (cooked medium rare), caramelised onion butter, dauphinoise potato, wilted spinach & cherry tomatoes **23.50 GF**

Home-ground chicken & chia seed burger, toasted ciabatta, burger sauce, leaves, tomato, triple cooked chips **17.00 GF available**

ADD melted cheddar **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, hummus, toasted ciabatta, tomatoes, leaves, triple cooked chips **16.50 GF available**

ADD flat mushroom **1.00**

Sussex Smokie – Naturally smoked haddock on a bed of wilted spinach & mushroom, seafood velouté, topped with melted cheese, crusty bread & butter **21.00**

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 celeriac & puy lentils, hummus, leaves, tomato, cucumber, pomegranate, toasted mixed nuts & seeds, house dressing **17.00 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

Breaded bubble & squeak, wilted spinach & cherry tomatoes, poached free-range egg, hollandaise sauce **16.50**

Choose from: Honey roast ham / Smoked Salmon / Grilled halloumi

The Crown Inn Ploughman's lunch; crusty bread, butter, picked 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 **16.50**

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

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

** 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



Sunday Menu

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

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

Calcot 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 celeriac & puy lentils, leaves, tomato, cucumber, 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**

The Crown Inn Ploughman's: Crusty Baguette, butter, pickled 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**

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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Pub Pies

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Traditional

Individually wrapped in puff pastry, served with mashed potato*, petit pois & rich pub gravy

Steak & ale **20.50**

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

Chicken & mushroom **18.50**

Roasted British farm assured chicken, with British button mushrooms, chicken stock, cream & herbs

Vegetarian & Vegan

Individually wrapped in puff pastry, served with mashed potato*, petit pois & tomato gravy

Homity **16.50**

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

Organic mixed bean **18.00 VG**

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

Seitan & mushroom **18.50 VG**

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

Upper crust

Individually wrapped in puff pastry, served with mashed potato*, petit pois & rich pub gravy

Morrocan Spiced Lamb **22.00**

Slow cooked Surrey Lamb with warm spices, pomegranate, apricots & aubergine

Duck a l'Orange **21.00**

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

Venison **22.00**

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

Is it a pie?

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 vegetables **5.00**

Mixed side salad **4.50**

Garlic wilted spinach **5.00**

*Swap mashed potato to triple cooked chips **1.00**

Swap mashed potato to sweet potato fries **1.50**

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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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**

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Sample Specials Board

(Wednesday to Saturday)

Please do not order from these

Specials

Freshly made in house pappardelle pasta
tossed with ragu of local estate venison,
Crispy kale, pomegranate & walnuts £16

Whole baked Cornish Sole, caper & lemon
butter, petit pois, new potatoes £17

Local wild rabbit wrapped in bacon,
dauphinoise potato, sweet red cabbage,
Crispy kale, rabbit jus with white wine &
Olives £16

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