



Sample Classics Menu April 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**

Beetroot three ways (hummus, steamed & pickled), dressed leaves **8.50 GF / VG**

Vegetable arancini, cheese fondue or vegan spiced tomato relish **9.00 GF** / VG available**

Terrine of the day, crostini, pub chutney **7.00**

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

Local bavette steak (cooked medium rare), wild garlic & pumpkin seed pesto, dauphinoise potato, wilted spinach & cherry tomatoes **23.50 GF**

Home-ground steak 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 **22.00**

ADD poached free-range egg **1.50** / ADD cocktail prawns **2.50**

Swap bread to triple cooked chips **2.50**

Seasonal salad of beetroot three ways (hummus, steamed & pickled) quinoa, leaves, tomato, cucumber, feta, pomegranate seeds, 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, terrine of the day

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

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

17.00

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, terrine of the day **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 **26.00** *GF available*

British farm assured chicken, bread sauce **22.00** *GF available*

Calcot Farm pork belly, crispy crackling **24.00** *GF available*

Organic bean & nut roast with tomato gravy, olive oil baby roasties, fresh seasonal vegetables **19.50** *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...

Sussex Smokie – Naturally smoked haddock, wilted spinach & mushrooms, seafood velouté, topped with melted cheese, crusty bread & butter **22.00** *GF available*

Seasonal salad of beetroot three ways (hummus, steamed & pickled) quinoa, leaves, tomato, cucumber, feta, pomegranate seeds, 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, terrine of the day

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, Terrine of the day **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 seasonal salad **17 +**

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 **22.00**

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

Chicken & mushroom **20.50**

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

Pork, sage & onion **21.00**

Home-ground Sussex pork shoulder, garden sage & sweet english onions

Vegetarian & Vegan

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

Homity **18.00**

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

Chicken, ham & leek **22.00**

British chicken, local ham hock, English leeks, creamy velouté sauce, fresh garden thyme

Venison **23.00**

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

Steak & Blue cheese **23.00**

Calcot Farm hand-diced chuck steak, meat stock, onions, herbs & roquefort cheese lava centre

Is it a pie?

Duck Cottage pie **22.00**

Slow roasted & hand-picked Gressingham duck, enhanced with seasonal vegetables & rich duck jus, topped with creamy mashed potato. Served with petit pois & 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.

A discretionary 10% service charge will be added to parties of 6 or more. All gratuities are shared between the whole team.
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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.

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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*

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**

Sample Specials Board

(Wednesday to Saturday)

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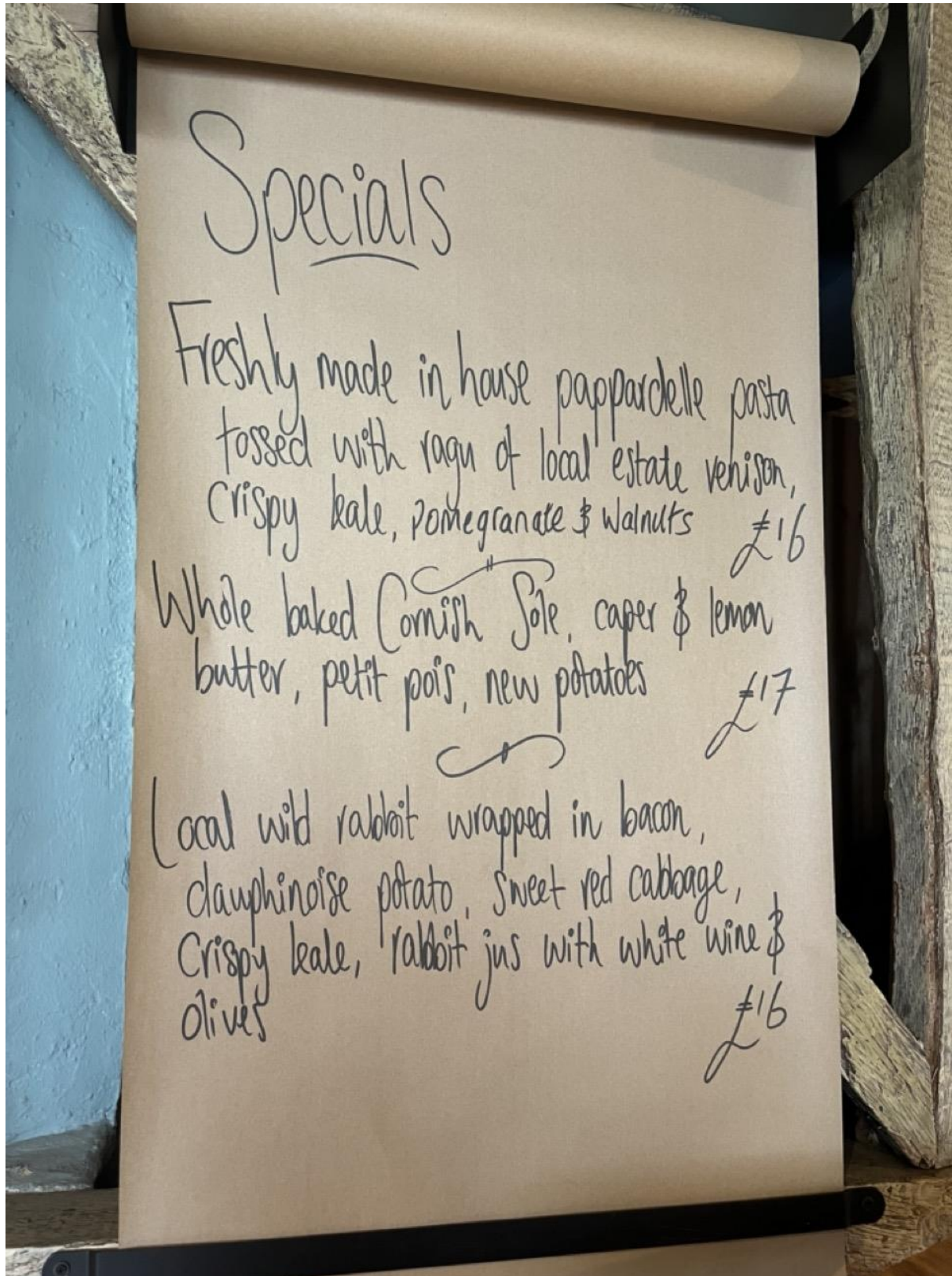
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Please do not order from these



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