



THE
CROWN

Catch Of The Day

*The fish board changes daily, reflecting seasonality,
availability, price & weather*

Barsham Brewery Beer Battered Haddock, hand cut chips,
mushy peas & tartare sauce £12 | £18

Pan Fried Sea Bass Fillet, sautéed potatoes, king prawns,
spinach, tomatoes, olives, lemon & garlic butter £25

Roasted Cod Fillet, buttered mashed potatoes, beetroot,
tenderstem broccoli, carrot purée & red wine jus £26

Pan Roasted Chalk Stream Trout, crushed new potatoes,
crayfish, samphire, roasted butternut squash,
bearnaise sauce £26

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

Team Rewards – Please note we will add an optional 10% team reward to your bill and be
assured 100% will be shared with today's team



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SHARING BOARDS

All served with bread & butter

Fish, Dressed crab, cured Chalk stream trout, shell-on prawns, lemon aioli £30

Vegetarian, Vintage Cheddar, lemon & herb potato salad, red onion jam, olives, Baba Ganoush, sun blushed tomatoes £18.50
Add Honey Roasted Ham £20

Meat - Sliced salami, chorizo, honey roasted ham & prosciutto, homemade chutney & pickles £22

Platter Of Three Artisan British Cheeses:

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton with homemade chutney, celery, grapes & crackers V £16

Baked Camembert to share, red onion marmalade & sourdough V £18

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