



## Valentines' evening menu

*In keeping with the valentines theme all the dishes are for two to share....*

Devilled whitebait with lime and spicy aioli £12 for two

The Crown Inn grazing platter:  
Serrano ham, figs, sliced Sussex cob loaf, cornichons,  
sun blushed tomatoes, Feta, roquette, olives £14 for two

Whole baked Camembert and garlic bread £14 for two

King scallops, pea cream and a Serrano crisp £18 for two

Fresh baked oysters with bacon and cheese,  
served with two shots of Guinness £19 for two



Chateaubriand of local beef, our chips, béarnaise sauce  
and seasonal vegetables £50 for two

Half an Etherly Farm free-range chicken, roasted with lemon, thyme and honey,  
with baby roasties and broccoli with cashews £28 for two

Roast crown of duckling, sauté potatoes,  
black cherries and seasonal greens £34 for two

Chicken and seafood paella with prawns, mussels, clams and saffron £32 for two

Whole baked seabass, roasted fennel, new potatoes, dill Hollandaise sauce £35 for two

Rack of Sussex lamb, pine nut crust, dauphinoise potatoes, greens, port jus £40 for two



Ice-cream and berry sundae £10 for two

Chocolate fondant with strawberries to dip and salt ice-cream £12 for two

Trio of puddings: £15 for two  
Passion fruit and white chocolate mousse  
Raspberry vacherin  
Dark chocolate and hazelnut brownie