

Follow us @crownchislehurst

FOR THE TABLE

Cheddar cheese straws (v), Kentish tomato chutney 5.50

Tempura anchovies, Seaweed mayonnaise 7.00

Chorizo & fennel Scotch egg, Mustard mayonnaise 6.50

Stone-in Amfissa, Nocellara & Kalamata olives (vg), 4.00

SHARERS

Fisherman's board, Potted crab, dill butter, calamari, wasabi aioli, 1/2 pint of shell on prawns, Marie Rose dressing, smoked salmon, lemon wedge, sourdough, butter 24.00

STARTERS

French onion soup, Gruyère cheese croutons & toasted sourdough 8.00

Charred cauliflower, romesco sauce, lemon & herb dressing (vg), Toasted almonds 7.00

Grilled courgette & mixed bean salad (v), Crumbed Feta, pine nuts & seaweed mayonnaise 7.50

Salt & vinegar buttermilk chicken wings, Kentish tomato chutney, sesame seeds & chives 8.50

Crispy fried squid, Sliced red chilli, capers, sage, lemon & garlic aioli 8.50

Potted crab pâté, White crab meat, dill butter, sourdough bread 10.00

SUNDAY ROAST

Served from Noon till gone!

30 day aged roast striploin of beef, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce 20.95

Roast half chicken, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & cranberry sauce 17.95

Cranberry, butternut squash & nut roast (v), Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly 15.50

Roast Leg of Lamb, Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & mint sauce 19.95

Why not add | Roast potatoes (v) | Cauliflower cheese 5.95 | Pigs in blankets 4.50

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips, 17.95

Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**

Rye Bay catch of the day rustic fish pie, 16.50 Cream sauce, parsley mash & fennel, samphire & rocket salad

Tortelloni Cacio & Pepe, 15.50

Pecorino, cream cheese & black pepper tortelloni, roasted Mediterranean vegetables, rich tomato sauce, shaved Parmesan & herb oil

Pan roasted chicken breast, 15.00

Gnocchi, sautéed wild mushrooms, sherry & creamed spinach

Plant-based chicken, mushroom & tarragon pithivier (vg), 15.00

Wilted spinach, new potatoes, wild mushroom sauce

Beef burger, Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips 16.50

Add a topping | Streaky bacon 1.50

SIDES

Bowl of house chips (vg), 5.00
Parmesan & rosemary chips, 5.50
Freshly baked sliced sourdough bread (v), 4.00
Salted butter

Garden salad (vg), 4.00 Lemon & mustard dressing

Whitstable Bay beer battered onion rings (vg), 4.00
Garlic bread (v), 4.00

Sourdough baguette, parsley & garlic butter



Please scan the QR code using your phone camera to view calorie information. For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep-fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. Please scan the QR code using your phone camera to view calorie information. ** Due to daily markets maybe substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day





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PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Lemon & white chocolate pavlova, Berries & raspberry coulis 8.50

Clock house Farm Cox Apple tarte tatin, Kingscott farm vanilla cream 8.50

Chocolate & raspberry tart (vg), Vegan vanilla ice cream & chocolate sauce 7.50

Double Stout sticky toffee pudding (v), Caramelised pecans, butterscotch sauce & vanilla custard 8.50

Vanilla pod crème brûlée (v), Shortbread fingers 7.50

Ice cream or Sorbet Price per scoop

| Chocolate ice cream (v) 2.00

| Vanilla ice cream (v) 2.00 | Strawberry ripple 2.00



