

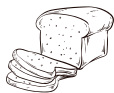


The Crown at Turners Hill

Autumn Menu

Great Service, Great Food & Great Drink, the 3 Jewels to our Crown

Starters



- Soup Of The Day £8.50** (VG GFA) served with a warm crusty bread
- King Prawn Cocktail £10.00** (GFA) prawn marie sauce, served with toasted ciabatta
- Pork & Sage Croquettes £9.25** (DF) served with apple sauce
- Brie & Red Onion Tart £9.50** (V) garnished with balsamic drizzle & fresh salad
- Bread & Olives £8.75** (VG, GFA) rosemary focaccia, balsamic & dipping oil
- Halloumi Fries £8.50** (V) served with sweet chilli sauce & fresh salad

Light Bites



- Ham, Egg & Chips £10.50** (GF,DF) A half portion of our famous Crown classic
- Beer Battered Fish & Chips £11.50** (GF, DF) A smaller portion of our main meal
- Scampi, Chips & Garden Peas £12.50** (DF), served with homemade tartare sauce
- Sussex Smokie £10.50** smoked haddock in a creamy cheese & leek sauce, served with salad & toasted ciabatta
- Homemade Fishcakes £9.50** (DF) two fishcakes, served with salad & tartare sauce *Pairs well with Chapel Down Bacchus*

Pub Classics & Main Courses



- Ham, Egg & Chips £18.50** (GF, DF) home cooked honey roasted ham, Phillpotts farm eggs, salad garnish & your choice of chunky chips or fries
- The Crown Pie £19.00** your choice of our homemade chicken or beef pie, served with seasonal vegetables, your choice of fries, chips or mash & homemade gravy
- Beer Battered Fish & Chips £19.50** (GF, DF) mushy or garden peas, chips or fries & homemade tartare sauce *Pairs well with a Birra Moretti*
- Bangers & Mash £19.00** 3 Flanagan's award winning old English sausages, mash, pea's & homemade gravy, topped with crispy shallots
- Scampi, Chips & Garden Peas £19.00** (DF), served with homemade tartare sauce
- Tikka Masala Curry £18.50** (VA, GFA) chicken, prawn or vegetable, served with white rice, naan bread & mango chutney

Salad Bowls



- Chicken & Bacon Caesar Small £11.50/Large £16.50** (GFA) romaine lettuce, croutons, parmesan & our lovely homemade Caesar dressing
- Goats Cheese & Beetroot Small £11.00/ Large £16.00** (V, GF) warm Goats cheese, dressed leaves, beetroot & drizzled with balsamic glaze

Platters

for one, or to share

- Seafood Platter £15.50/£29.00** smoked salmon, mackerel pate, garlic king prawns, crispy squid, salad, warm breads & dipping sauces
- Baked Garlic & Rosemary Camembert Sharer £15.50** (GFA) served with warm breads, red onion chutney & salad

From the Grill



- 8oz Sirloin Steak £26.95**
Add a prawn Skewer £3.50
- 10oz Ribeye Steak £33.50**
Peppercorn or Stilton Sauce £3.00 each

Pairs well with a Malbec or for something lighter, try a Neropasso

- all served with fries or chips, mushroom, roasted cherry tomatoes & peas (GF)
- Cheese & Bacon Burger £19.50** skinny fries or chunky chips, salad, coleslaw & pickles. Served in a toasted brioche bun
- Chicken, Bacon & Avocado burger £19.50** (GFA, DF) skinny fries or chunky chips, salad & coleslaw . Served in a toasted brioche bun
- Bangkok Bad Boy Burger £19.00** (VGA) oriental bean burger, skinny fries or chunky chips, salad, coleslaw & pickles. Served in a toasted brioche bun

Side Orders



- Seasonal Vegetables £4.50**
Dressed leaf salad £4.00
Homemade onion rings £6.00
- Chips/ Fries £3.50 | Go Large £5.00**
Cheesy Chips/ Fries £4.50 | Go Large £7.00
Garlic Bread £3.00| add cheese £4.00

Sandwiches & Baguettes

Your choice of white, brown bread or a baguette, accompanied with fries or chips and a salad garnish

Sandwiches Baguettes

- | | |
|--|----------------------|
| Bacon, Melted Brie & Cranberry | £8.50/£9.50 |
| Sausage & Onion Chutney | £8.75/£9.75 |
| Ham & Mustard Mayo | £8.75/£9.75 |
| Cheddar & Chutney (V) | £8.50/£9.50 |
| Salmon, Cream Cheese & Cucumber | £9.25/£10.25 |
| Fish Goujon & Tartare sauce | £8.75/£9.75 |
| Prawn Mayonnaise | £ 9.25/£10.25 |
| Roast Beef & Horseradish Mayo | £9.25/ £10.25 |

Lunchtime



- Croque Monsieur £10.50**
served with skinny fries
- Soup & Sandwich £12.50** (GFA)
todays soup & half of your choice of sandwich
- Cheese on Toast & a Mug of Soup £10.50** (GFA), todays soup of the day, served with cheddar on toast

Desserts are changed frequently, and can be viewed on your visit along with daily specials.

All of our produce is sourced as locally as possible, with sustainability at the forefront. Our aim is to support local suppliers which reflects a menu of the seasons. All our food is cooked fresh to order so may take a little longer than non fresh food establishments. During busy periods, food may take at least 45 minutes. Our food is prepared in an environment where major allergens are present. It is your responsibility to inform the team of any allergies or intolerances you may have. A 12.5% discretionary service charge will be added to all tables



V- Vegetarian VG – Vegan GF – Gluten Free
GFA – Gluten Free Available DF – Dairy Free
DFA – Dairy free available N – Contains Nuts

mail@thecrownturnershill.co.uk
www.thecrownturnershill.co.uk
TEL 01342 715218



Wine List & Drinks Menu

Great Service, Great Food & Great Drink, the 3 Jewels to our Crown

All wines listed by the glass are also available in 125ml measures upon request



We are proud to support Chapel Down & their award winning English Wines

	175ml	250ml	Bottle
Chapel Down Bacchus White Abundant citrus freshness, with flavours of elderflower & grape creates this award winning citrusy white	£9.95	£12.40	£37.00
Chapel Down Flint Dry White crisp orchard fruit and a flinty core. Aromas of green apple, melon and kiwi lead to a fresh, lively palate	£9.95	£12.40	£37.00
Chapel Down English Rosé Rosé abundance of strawberry, raspberry aromas coupled with crisp acidity and a long refreshing finish	£9.95	£12.40	£37.00
Chapel Down A touch of Sparkle Sparkling characterised by aromas of grapefruit and elderflower. The crisp and fresh effervescence carries the tropical fruit and floral flavours giving a balanced and refreshing finish.			£35.00
Chapel Down Brut Sparkling Classic blend of Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc and has notes of apple, citrus and strawberry with fine persistent bubbles!			£41.00

White Wines



	175ml	250ml	Bottle
San Vigilio Pinot Grigio Italy A delightfully tempting Pinot Grigio from Italy's most important quality producer	£7.95	£10.25	£27.50
False Bay Chenin Blanc South Africa A rich swirl of Chenin characters ; gentle ripe apple aromas and honeyed aromatics	£8.10	£10.50	£28.50
Santa Seraffa Gavi del Comune di Gavi Italy pretty aromas of citrus and green apple combined with more complex hints of frangipane	£8.75	£11.75	£34.95
Sileni Marlborough Sauvignon Blanc New Zealand Vibrant & expressive Marlborough fruit with bags of tropical and gooseberry flavours	£9.75	£11.75	£35.50
Dog Point Sauvignon Blanc New Zealand plush notes of passionfruit and citrus, and a saline acidity			£48.00
Chablis Domaine Daniel Séguinot France A Classic flinty Chablis from the most northerly point of the appellation – a real treat			£45.95

Red Wines



	175ml	250ml	Bottle
Sierra Grande Merlot Chile A well structured Chilean Merlot, rich and well rounded bursting with blackberry and hints of spice	£7.95	£9.75	£27.50
False Bay Pinotage South Africa Young, bright and fruit driven Pinotage with a touch of dark black spice	£7.95	£9.75	£27.50
Benjamin Malbec Argentina A serious but elegant Malbec with black fruits and hints of smoke, ending with a vanilla taste	£9.75	£11.75	£33.00
Mabis Biscardo Neropasso Italy Hints of cherry, black cherry and plum compote. fine and velvety palate	£10.25	£12.10	£36.00
Boutinot 'Les Coteaux' Côtes du Rhône Villages France Boutinot's love affair with southern Rhône spans thirty years and shows an impressive blend			£35.50
Sileni Cellar selection Pinot Noir New Zealand Elegant and aromatic Pinot from Hawkes Bay with lifted aromas of red cherry, raspberry and blossom,			£36.95
Cerro Anon Reserva Rioja Spain Beautifully made, mature and classic – this is a stunning wine from a wonderful region			£38.50

Rose Wines



	175ml	250ml	Bottle
La Voluta Pinot Grigio Rosé Italy Lightly tinted but dangerously drinkable! This easy drinker is made by adding pinot noir prior to bottling	£7.75	£9.75	£27.50
Wildwood Zinfandel Rosé USA An off-dry Californian rosé, full of sunshine and brimming with strawberry, cherry and watermelon	£7.75	£9.75	£27.50
Whispering Angel Rosé France A sensuous sun kissed blend from Chateau D' Esclans that's probably the most famous rosé around!			£45.50

Sparkling Wines



	200ml	Bottle
Lunetta Prosecco Spumante Brut NV Italy Light, refreshing and sparkling with a lovely soft fragrant peach flavour	£9.25	£29.75
Lunetta Rosé Prosecco Spumante Brut NV Italy Light, refreshing and sparkling with a lovely soft fragrant peach flavour	£9.25	£29.75
Langlois Crémant de Loire Blanc Brut Reserve NV France Soft bubbles and a soft finish from the Loire Valley with added Bollinger Magic		£37.00

Draught Beers & Ciders



Bottled Beers & Ciders



	Pint	½ Pint
Harvey's	£5.70	£2.85
Amstel	£6.10	£3.05
Old Mout Cider	£6.10	£3.05
Aspall Cider	£6.50	£3.25
Cruzcampo	£6.50	£3.25
Birra Moretti	£6.70	£3.35
Brixton IPA	£6.80	£3.40
Guinness	£7.20	£3.60
Heineken 0%	£5.60	£2.80
Guest Ales	£5.70	£2.85
(please ask for our current guests)		

Courage Light	£3.10
Sol	£4.10
Tiger	£4.20
Estrella	£4.30
Ghost Ship 0.5%	£5.00
Old Mout Ciders 0%	£5.20
Guinness 0% 5.20	
Bulmers	£5.60

Soft Drinks & Minerals



Pint ½ Pint

Appletizer	£3.10
Elderflower Presse	£3.10
Fevertree tonic	£2.70
Ginger Beer	£3.10
Bitter Lemon	£2.70
Still Water	£3.10 330 ml
Sparkling Water	£3.10 330 ml

Pepsi (normal or diet) draft	£3.80	£1.90
Lemonade draft	£3.80	£1.90
Cordial & Soda	£3.20	£1.60
Fentimas Pink Lemonade	£3.10	
Fentimas Victorian Lemonade	£3.10	
Bottled Coke / Diet / Zero	£3.20	
Frobisher 250 ml	£3.10	Apple, Cranberry & Tomato
Frobisher 275ml	£3.50	



Spirits

From well known spirits, to more niche brands, you'll probably find it behind our bar! please ask the team about our large range of spirits.



Cocktails & Mocktails

Fancy something special? Ask the team about our range of delicious cocktails and mocktails!