



STARTERS

Selsey crab bisque,
blue shell mussels,
tempura samphire

Sloe gin cured salmon,
seaweed crust, pickled beets,
brioche croutons

Gressingham duck,
juniper & coriander croquettes,
apple & walnut salad,
herby crème fraîche

Roasted celeriac soup,
toasted chestnuts & seeds

Pork, fennel seed,
cranberry & tarragon rillettes,
winter pickles

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops, chestnuts

Selsey Crab thermidor,
winter greens, crispy sea spaghetti,
truffled sweet potato fries

Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

Wild Sea Bass, blue shell mussels,
crushed new potatoes,
marsh samphire, orange &
rosemary butter

PUDDINGS

Whisky treacle tart,
clotted cream

Bramley apple &
cranberry crumble, custard

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

Christmas pudding,
brandy butter ice cream

3 courses £26

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more.
(v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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