



Starters

Homemade Focaccia Bread with Olives, Balsamic and extra Virgin Olive Oil (VG) **£6.50**

Classic Caesar Salad with crispy Bacon, boiled Egg, Garlic Croutons, Parmesan and Anchovies **£7.50**

Homemade spiced Salmon fishcakes, mixed salad, and spiced tomato chutney **£7.95**

Grilled Whole Sardines, Garlic Butter, Ciabatta, Tomato Fondue, Rocket and Parmesan **£8.50**

Black Pudding Fritters, house salad and sweet chili sauce **£7.50**

Tapas & Sharing Platters

Crispy Buffalo Chicken Wings – Salt & Pepper Squid -- Marinated Roast Artichokes **£5.25 per dish**

Black Pudding & Tarragon Croquettes – Polenta Fries – Breaded Whitebait **£4.75 per dish**

Mixed Charcuterie Board- Bocconcini, Olives, Roquito Peppers, Rocket Ciabatta **£19.50**

Vegan Mezze - Houmous, Tzatziki, Nocarella Olives, Falafel, Crudities, Chargrilled Pitta **£16.50**

Seafood Platter- Garlic King Prawn, Panko Squid, Peppered Mackerel, Herby Crayfish, Whitebait, Smoked Salmon **£24.00**

Garlic and Rosemary Baked Camembert with spiced Tomato Chutney and chargrilled Ciabatta **£14.50**

Dirty fries- Skin on fries, Hill House farm Pulled Pork, Jalapenos, Garlic Butter, melted Mozzarella and sour cream **£14.50**

Mains

Chargrilled Hunters Chicken Burger with Bacon melted Cheese, BBQ sauce, Beer battered Onion ring & hand cut Chips **£14.00**

Three Crowns Beef Burger, Brioche bun, hand cut Chips, Coleslaw, Gherkin, house sauce (+Cheese £1 +Bacon £1 +Bacon Jam £2 +Onion Marmalade £2) **£14.00**

Breaded Parmigiana Burger, in Brioche bun with Spiced Tomato Chutney, hand cut Chips and Salad (V) **£12.00**

Sweet Potato and Chickpea Curry, steamed Coconut Rice, Mango Chutney, Poppadum (VG GF) **£13.50**

Honey and Mustard glazed Ham, Bubble and Squeak, fried Duck Egg, Sweet Mustard Ketchup (GF) **£14.50**

Trio of Cumberland Sausages with buttery Mashed Potatoes and rich onion Gravy **£14.50**

Pot Roasted Rump Steak served *pink*, Roasted Tomato, tenderstem broccoli, Mushroom sauce, Hand cut chips (GF) **£25.00**

Fresh Fish

Ale Battered Fish of the day with Hand cut Chips, Garden Peas, Lemon, and Tartare sauce **£14.50**

Whole Sea Bass, Fennel, Lemon, Caper, roasted New Potatoes and house salad **£16.50**

Seared Tuna Niçoise Salad, Olives, green Beans, New Potatoes, Tomatoes, Capers and boiled Egg with Balsamic dressing **£17.50**

Salads

Crispy Aromatic Duck leg, Garlic roasted New Potato, Cucumber & Spring Onion with Hoi Sin Dressing **£14.50**

Greek Salad, feta Cheese, Beef Tomato, Cucumber, Olives, and Red Onion with Balsamic dressing (GF) **£14.00**

Three Crowns Ploughman's, Mixed Cheese with mixed Salad, Pickles, Chutneys, freshly baked Bread **£13.50**

Chargrill Chicken and Bacon Caesar Salad with Fresh Parmesan, Garlic Croutons and Anchovies **£15.50**

Oriental style Crispy Chili Beef Salad with Soy and Ginger dressing **£14.00**

Desserts

Sticky Toffee Pudding with Madagascan Vanilla Ice Cream **£7.50**

Chocolate Brownie, Chocolate sauce, Salted Caramel Ice Cream **£7.50**

Refreshing Lemon Posset with Home Grown Strawberries and Lavender Shortbread **£7.50**

Chocolate Orange Bread & Butter Pudding with Madagascan Vanilla Ice Cream **£7.50**

Apple & Strawberry Nut Crumble with Blackcurrant Sorbet (VG GF) **£7.50**

Selection of English Cheeses served with Celery and Biscuits **£12.00**

Selection of Ice Creams and Sorbets **£2** per scoop

Served from Midday- 3pm/6pm- 9pm (Monday to Thursday), and Midday- 9pm (Friday and Saturday)

www.thethreecrownsinn.com Tel: 01403 432966

Billingshurst Rd, Wisborough Green, Billingshurst RH14 0DX

Our main menu is made and prepared daily on the premises and is from fresh and mainly locally sourced produce. The menu is therefore ever changing depending on the season and availability, and sometimes items will run out and/or be replaced.