

# THE CROWN



## **EXCELLENT PUB FOOD, EXCELLENT VALUE** *Littlehampton Gazette, Thursday 18th February 2010*

With recent temperatures at a constant freezing what else was there to do, other than order a warming hotpot special and good old liver and bacon to drive out the chill and restore those frozen extremities?

It turned out to be a wise choice at the Crown pub, where this comfort food was served up for extremely reasonable prices. In fact, with a couple of halves of an amber-coloured ale from a northern brewery, there really was change from a tenner.

We arrived just before 1pm and, seeing downstairs was fairly full, sought out a table in the large upstairs dining area. We needn't have worried about rattling around up there on our own, as within a few minutes, there were about a dozen more diners dotted around and a pleasant atmosphere developed.

After so many pub closures in Littlehampton, it's good -to see one where new life has been breathed into the premises, and a good range of keenly-priced real ales lined the bar' with lagers.

As for the food, the menu offered a wide range of good value pub fare, including a carvery with a choice of roasts, as well as steak, gammon, fresh fish, pies, sandwiches, baguettes and pizzas, and daily specials on a blackboard.

On a day like this, the lamb stew/hotpot was an obvious choice for me. Chunks of lamb, potato, carrot and Swede in a delicious gravy, with a couple of doorsteps of bread and butter, made a tasty, filling and warming meal.

My wife opted for liver and bacon with mashed potato and broccoli. "It's tremendous value for money, you can say;" she told me to write.

The young chef made regular forays into the dining area to check everyone was happy with his food.

Credit where it's due, our meals certainly seemed to be "home-cooked", whatever that means these days, and when ' the time came to brave the cold once more, at least we had the extra protection of a stoked-up stomach to keep out that wicked wind.