



The Captain's Table

Introducing the Captain's Table at the Crown and Anchor: Our newest bookable space on the outside terrace, offering stunning views over the picturesque Dell Quay. Enjoy drinks and feasting in this exclusive spot, with the option to choose from 3 bespoke packages, to suit any occasion.

Our Packages

Captain's Pour

Enjoy an exclusive experience with the Captain's Pour, granting you access to the best spot on our terrace, perfect for special gatherings. Order delicious food from The Salt Shack to complement your drinks.

Minimum spend of £300.

Summertime Feast

Take your hosting to the next level with our Summertime Feast—perfect for those who love to entertain.

A lavish feast designed for sharing, packed with seasonal flavours. A vibrant social dining experience in a stunning waterside setting. The perfect way to celebrate with friends, family, or colleagues.

£65 per person.

Catch and Cook

Set sail for the ultimate sea-to-plate adventure with our Catch and Cook package. Start the day with breakfast to fuel your voyage. Spend the afternoon on the water, fishing your own catch, with a bottle of Tinwood and nibbles provided. Return to the Crown and Anchor for a Summertime Feast at sunset, where our chefs will prepare your fresh catch. A truly immersive dining experience—from ocean to table.

£150 per person.



Wine Menu

Champagne & Sparkling Wines

Tinwood Blanc de Blancs | West Sussex | S 13.10 B 65.50
Nyetimber Classic Cuvee | West Sussex | S 12.65 B 66.00 MG 132.00
Nyetimber Rosé | West Sussex | B 76.00
Nyetimber Blanc de Blancs | West Sussex | B 82.00
Tempio Prosecco DOC | Italy | S 6.95 B 34.75

Casa Canevel Prosecco Rosé | Italy | S 7.30 B 38.00
Veuve Clicquot Brut Yellow Label Champagne | France | B 91.00
Steinbock Alcohol-Free Sparkling | Germany | B 33.00
Nooh La Coste Alcohol-Free Sparkling Provence Rosé | France | S 8.45 B 44.00
Mezza di Mezzacorona | Italy | MG 74.50

Rosé Wines

Lady A, Château La Coste, Provence
France | Pink Grapefruit-Raspberry-Floral | M 9.65 L 13.40 B 39.50

Quercus Merlot Rosé
Slovenia | Raspberry-Pear-Lemon | M 7.40 L 10.10 B 29.75

Cuvée Florette Côtes de Provence
France | Strawberry-Raspberry-Guava | M 7.85 L 10.70 B 31.50

Te Henga Rosé
New Zealand | Raspberry-Jasmine-Peach | M 8.70 L 11.85 B 35.00

M de Minuty Côtes de Provence
France | Redcurrant-Peach-Summer Fruits
M 9.35 L 12.70 B 37.50 MG 75.00

Whispering Angel Côtes de Provence

France | Lime-Strawberry-Rosemary
M 11.10 L 15.40 B 45.50 MG 91.00

Château Sainte Marguerite, Symphonie
Côtes de Provence

France | Strawberry-Herbs-White Peach | B 48.50

White Wines

Assyrtiko, Kintonis Winery
Greece | Lemon-Orange Blossom-Stone Fruit | 37.50

Esprit Marin Picpoul De Pinet

France | Orange Blossom-Lemon-Green Apple | M 8.15 L 11.10 B 32.75

Vinho Verde Anjos de Portugal, Quinta da Lixa ^{9.5% ABV}
Portugal | Apple-Grapefruit-Herbs | M 7.35 L 10.00 B 29.50

Featherdrop Bay Sauvignon Blanc
New Zealand | Green Pepper-Gooseberry-Passion Fruit
M 8.55 L 11.60 B 34.25

Vialetto Pinot Grigio DOC

Italy | Lime-Apple-Slate | M 7.10 L 9.65 B 28.00

Babich Headwaters Sauvignon Blanc
New Zealand | Gooseberry-Grass-Passionfruit | M 9.90 L 13.75 B 40.50

Ca'Di Mezzo Gavi
Italy | Almond-Grapefruit-Melon | M 8.65 L 11.80 B 34.75 MG 69.50

Chablis Domaine Brocard
France | Pear-Toast-Honeysuckle | M 10.80 L 15.00 B 44.25 MG 88.50

Sancerre Prestige Domaine de la Gemièrre
France | Grapefruit-Melon-Gooseberry | B 43.75

Viña Torcida Rioja Blanco
Spain | Melon-Grapefruit-Pear | B 27.50

Vinalthau Viognier
France | Lime-Honeysuckle-Slate | M 8.90 L 12.10 B 35.75

Morandé Colección Privada Sauvignon Blanc
Chile | Pineapple-Grapefruit-Grass | M 7.30 L 9.90 B 29.25

Angelo Catarratto
Sicily | Tangerine-Jasmine-Lemon | M 6.35 L 8.60 B 25.00

Muller's Valley Chenin Blanc
South Africa | Apricot-Apple-Slate | B 34.25

Sonrío Cuando Lluève 'I smile when it rains' Albariño
Spain | Nectarine-Pear-Lime | M 9.45 L 12.90 B 38.00

Muré Riesling
France | White Peach-Citrus-Flint | M 11.35 L 15.75 B 46.50

Cellar Reserve

Château Sainte Marguerite Fantastique
Côtes de Provence Rosé

France | 2024 | Floral-Peach-Raspberry | B 69.00

Château d'Esclans Rock Angel Côtes de Provence Rosé
France | 2022 | Grapefruit-Raspberry-Peach | B 54.50

Cloudy Bay Sauvignon Blanc
New Zealand | 2023 | Passionfruit-Lime-Melon | B 65.00

Carneros Chardonnay, Buena Vista, California
USA | 2020 | Honeysuckle-Almond-Red Apple | B 74.50

Pouilly-Fuissé En Buland Vieilles Vignes
France | 2022 | White Blossom-Toast-Apricot | B 81.00

Châteauneuf-du-Pape Le Parvis
France | 2021/2022 | Black Cherry-Red Plum-Coffee | B 85.00

Masi Costasera Amarone della Valpolicella
Italy | 2018/2019 | Raisin-Vanilla-Blackberry | B 86.50

Macán Clásico Rioja, Rothschild Vega Sicilia
Spain | 2019 | Dark Chocolate-Blackberry-Cinnamon | B 100.00

Red Wines

The Chocolate Block
South Africa | Complex-Dark Fruits-Savoury
M 12.05 L 16.75 B 49.50 MG 99.00
Cloof Inkspot

South Africa | Rich Plum-Spice-Blackcurrant
M 8.40 L 11.45 B 33.75
La Tournée Syrah Grenache

France | Raspberry-Strawberry-Blackberry | M 8.85 L 12.05 B 35.50

Roccalanna Montepulciano d'Abruzzo
Italy | Earthy-Cherry-Juicy | M 6.85 L 9.30 B 27.00

Conde Valdemar Rioja Reserva
Spain | Black Plum-Fig-Cloves | M 10.60 L 14.75 B 43.50

Valpolicella Black Label, Pasqua, Veneto
Italy | Red Cherry-Chocolate-White Pepper
M 9.75 L 13.55 B 40.00

Te Henga Pinot Noir
New Zealand | Strawberry-Herbs-Earthy | 38.75
Bodega Norton Porteño Malbec

Argentina | Red Cherry-Violet-Coffee | M 7.60 L 10.35 B 30.50

Salt + Stone Zinfandel
USA | Dark Fruit-Herb-Mocha | M 10.75 L 14.90 B 44.00

Morandé Colección Privada Merlot
Chile | Soft-Vanilla-Raspberry | M 7.25 L 9.80 B 28.50

Jealousy Pinot Noir
France | Jammy-Spicy-Blackberry | M 7.85 L 10.70 B 31.50

Fresco di Masi Rosso (lightly chilled)
Italy | Blackcurrant-Pomegranate-Cherry | B 37.00

Bodega Norton Finca La Colonia Colección Malbec
Argentina | Jammy-Complex-Spicy | M 9.10 L 12.35 B 36.50 MG 73.00

Château Gaudin, Pauillac
France | Blackberry-Oak-Earthy | B 51.50

Château Bourdicotte Bordeaux
France | Vanilla-Plum-Full Bodied | B 36.50

Domaine Tournon Shiraz
Australia | Bramble-Pepper-Jammy | B 40.50

Delicate & Fruity

Stylish & Grace

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Rosé

White

Red

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex

Organic . Measures Glass Sizes: S 125ml M 175ml L 250ml Bottle: B 750ml Magnum: MG 1500ml
125ml glasses of wine available on request. Vintages are subject to availability. All prices are inclusive of V.A.T.

A Summertime Feast

A Summertime feast menu is all about pot to plate, with a focus on seasonal, British ingredients, cooked over open flame and served sharing style straight to the table. The ultimate summer dining experience throughout the warmer months.

1.

Sourdough bread,
seaweed butter, herb oils

2.

Grilled sardines, sauce vierge
Burrata, Isle of Wight tomatoes
Crispy pork cheeks, fennel, endive, mustard

3.

Whole stuffed chicken, seasonal fish,
wild garlic fritters, glazed beetroot
All served with potatoes, salad & fries

4.

Raspberry ripple pavlova

*“THERE IS NO JOY IN POSSESSION
WITHOUT SHARING” - ERASMUS*



Something Extra?

Oysters

1 dozen Maldon oysters, strawberry
& shallot vinaigrette

Cheese Board

Wheel of Cornish Yarg, seeded
crackers, tomato chutney
Paired with a Bottle of ODE Muscat

Arrival Spritz

Pimm's Fizz

Pimm's, Tempio Prosecco, Lemonade

Aperol Spritz

Aperol, Tempio Prosecco, soda

Rhubarb Rose

*Lillet Rose, Rhubarb and Raspberry fever-
tree tonic*



FAQs

Bookable Times

The Captain's Table is available to book everyday.

Choose from two sessions:
Sunshine Sips : 12pm - 3pm
Golden Hour: 6pm - 9pm

Parking

Parking is limited on-site, but free parking is available along Dell Quay Road. Please be respectful of our neighbour's and avoid parking outside their houses, driveways, or in any restricted areas.

Travel

We are easily accessible by car from the A27. You can reach us via Apuldram Road or Birdham Road. Additionally, the local bus (Route 53) runs from Chichester to the Witterings and stops at the top of Dell Quay Road. Which is a 15 minute walk from the pub.

Table Decorations

We have a selection of decorations and table settings that we use to create a special setup for the Captain's table. These items are carefully chosen to enhance the atmosphere and ensure a memorable experience, adding a touch of elegance and style to the occasion. We make sure the Captain's table is beautifully presented.

Dietary Requirements

Please be aware that the pre-ordering of drinks is necessary for the Captain's Pour, along with any dietary requirements. Since the Summertime Feast offers a set menu, we will do our best to accommodate any allergies or dietary restrictions. Please let us know of any dietary requirements.

T's and Cs'

Securing Your Booking

We are happy to hold a provisional booking for your event for up to 14 days. Please note that if we receive another enquiry during this period, we reserve the right to request immediate written confirmation from you, or we may release the date due to high demand.

Confirmation, Deposit and Pre-Payment

Your booking is provisional until we receive your deposit. We require the full deposit of £300 for the Captain's Pour this goes towards your wine pre-order. For the Summertime Feast and Catch and Cook experience we require 50% of the full payment to confirm the booking.

Weather Conditions

In the event of adverse weather conditions, we will reschedule your booking to the next available time that works for you. While we are hopeful for a rain-free summer, we will notify you as soon as possible to ensure you can make the most of your reservation.

Cancellation Policy for Captain's Table

In the unlikely event that we need to cancel the reservation due to adverse weather conditions, we will refund the full deposit. If you need to cancel, we will also refund the full deposit if the cancellation is made at least 48 hours before the reservation.

Cancellation Policy for Catch and Cook

In the unlikely event that we (The Crown and Anchor) or the third-party company (Something Fishy Boat Tours) need to cancel the reservation due to adverse weather conditions, we will refund the full deposit. If you need to cancel, we will also refund the full deposit if the cancellation is made at least 7 days before the reservation.

Service Charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our team deserve it.

The Extra Mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.