

## THE CROWN AND ANCHOR

Preston Road

**TIMES**: Mon-Sat – 12:00-3:00, 5:00-9:00

**THE PLACE**: The Croon 'n' Anka, as it tags itself with chalk within, is an unremarkable boozer of high ceilings, easy pastels splattered with images of the Brighton of yore, two non-smoking areas and a pool table. And that's it, but it's immaculate and comfortable.

THE MEAL: The Croon prides itself on its scran, so there was a rep in place even before ordering from the scant, yet tempting chalkboard selection. Oh dear. It all went terribly, horribly wrong. My veggie, onion-allergic date stressed – categorically – none of them in her meal, please. So, guess one sauce ingredient that blanketed her burnt spinach and ricotta pancakes? (£5.95) You guess correctly, so thank you for paying attention. The replacement had a twist: Is that rock salt she was grinding on? Or sand? And it's pretty difficult to balls-up salad, I'd have thought? Dry radicchio and rocket? Nightmare. My 16oz sirloin steak with Stilton sauce (£10 offer) was minimally more palatable but, damage done, we were now looking forward to Nutella on toast at home. The Oakwood Shiraz Cabernet (£12.20) and single dessert choice, ice cream, brought some solace.

**SOUND ADVICE**: Lengthy silence, then random Human League, Travis and Queen, so...

**THE GOOD**: ...it's a bleedin' good job we could barely hear it. (Although, y'know, they all had their moments, like Sing and that one they shout at the footy.)

**THE BAD**: Naughty, naughty chef. My cat could do better. And only two veggie selections? The other, Spagetty (sic) a la Preston Park is undoubtedly the second least romantically named dish in the history of food (after Portslade Pork 'n' Pickle Pie.)

**THE HUNGRY**: I suppose the Soup 'n' Sarnie for a fiver is worth the risk.

**NICEY or PRICEY?**: £32.65 all in. Nutella on toast costs considerably less.

By TOM SHERIFF

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