



CROWN & MITRE

Riverside Gastropub

Arrivals

Palomino Fino Sherry £6.5

Crown & Mitre Bloody Mary – secret spicy sauce, bacon wafer £9

Champagne Bernard Remy £12

Small / Sharing

Soup of the day, sourdough (ve) £7

Duck liver pâté, red onion chutney £9

Tempura king prawns, wasabi mayo, sesame seed £11

Ox cheek arancini, romesco sauce £10

Mackerel pâté £9

Spicy crab thermidor £13

Sunday Roast

Sirloin of beef, Yorkshire pudding, homemade horseradish cream £19

Roast pork belly, crackling, Yorkshire pudding, homemade apple sauce £17.5

Nut roast, red pepper & tomato sauce (ve) £16.5

Served with duck fat roast potatoes, honey roast carrots & parsnips, cauliflower cheese, savoy cabbage and jugs of real gravy

Pigs in blankets £6.5

Mains

Prawn & scallop burger, spicy mayo, baby gem, chips £18

Veal Holstein, fried egg with capers, tripled cooked chips, dressed leaves £18

Pear, Binham Blue, walnut salad (v) £13 add chicken £6

(v) vegetarian (ve) vegan (veo) vegan option

Please inform us of any allergies/intolerances before ordering; not all ingredients are listed on every dish. We cannot provide a free-from environment for any allergy/intolerance. Fish have bones, game may have shot, seagulls may try and steal chips! All tips are shared between the whole team including the kitchen. All food is prepared to order, we do good food as fast as we can, not fast food!



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Desserts

- Lemon posset, homemade shortbread £7
Homemade chocolate tart (ve), berry compote, crème fraiche £7
Sticky toffee pudding, butterscotch sauce, clotted cream £8
Grandma Poole's apple and pear crumble, custard £8
Homemade Hokie Pokie ice-cream £7 • Vanilla ice-cream (veo), Pedro Ximenez £9
Chocolate truffles £5 (ask for this week's flavour)

Liquid Desserts - to drink...

- The Irishman - Guinness syrup, vodka, coffee, baileys cream, cocoa £12
Apple Crumble - Caramel rum (Rusty Krab), apple juice, biscuit crumb £12

Norfolk Cheese Plate

- Well's Alpine • Baron Bigod • Binham Blue • Norfolk Dapple,
Smoked Dapple • Copys Cloud • Norfolk White Lady

All served with crackers, baby cornichons, celery & red onion chutney
Three for £12, Five for £17.5

Departures

- Smoky Old Fashioned £9
Remy Martin VSOP Cognac £7.5
The Macallan 12-year-old £14
Pedro Ximenez £9

Food Philosophy

We use local suppliers whenever possible – including meat from Prior's, fish from Donaldson's, fruit & veg courtesy of Barsby Produce and bread from the Krusty Loaf

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