



## CROWN & MITRE

### *Riverside Gastropub*

#### *Arrivals*

Sourdough & curried butter (v) or basil & pistachio butter 5  
Green queen olives 4 • Fancy mixed nuts 4

#### *Small / Sharing*

Soup du jour, sourdough (ve) 7  
Beetroot houmous, burrata, dukkah, sourdough 9  
Chicken liver or mushroom pâté (ve), red onion chutney, cornichons, sourdough 10  
Tempura king prawns, wasabi mayo, sesame seed, coriander 11  
King's Lynn brown shrimp, leek & Well's Alpine cheese tart, dressed leaves 12  
Pulled duck, chicken & cranberry terrine, dressed leaves, sourdough 12

#### *The Ocean*

Beer battered fish n' triple cooked chips, garden peas, house tartare 18  
Homemade cod cheek scampi, triple cooked chips, dressed leaves, house tartare 19  
King prawn and crab linguine, chilli, garlic, chives, parsley 18  
Seafood & coconut curry, rice, crispy onions, lime, coriander 18  
Sole meunière, King's Lynn brown shrimp, green salad, choice of potato 24

#### *The Land*

Longhorn beef burger, Smoked Dapple, baby gem, beef tomato, triple cooked chips 18  
Slow cooked ox cheek, dauphinoise, sticky red cabbage, green beans, red wine jus 19.5  
Veal chop, salsa verde, triple cooked chips, dressed leaves 24  
Bacon and mushroom stuffed chicken ballotine, mustard mash, creamed leeks 19

#### *The Greenhouse*

Butternut & carrot curry, peanut, rice, crispy onions, coriander (ve) 16.5  
Roast butternut squash, leaves, sun dried tomato, White Lady, crispy cavolo nero (voa) 15  
Parsnip, miso & rosemary risotto, parsnip crisps (ve) 17

#### *Sides*

Triple cooked chips 5.5 • Creamy mash 4 • Dauphinoise 4  
Green salad, house vinaigrette 3.5  
Red cabbage 4 • Green beans, garlic 4

*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 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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### *Homemade Desserts*

- Welsh rarebit (Norfolk Dapple & stout bechamel) 7
- Lemon posset, homemade shortbread 7.5
- Homemade chocolate tart (ve), berry compote, crème fraiche 7.5
- Sticky toffee pudding, butterscotch sauce, clotted cream 8.5
- Grandma Poole's apple and pear crumble, custard 8
- Homemade Hokie Pokie ice-cream 7
- Vanilla ice-cream (voa), Pedro Ximenez 9
- Chocolate truffles 5 (*ask for this week's flavour*)

### *Liquid desserts - to drink...*

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

### *Norfolk Cheese Plate*

Choose from:

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

All served with crackers, baby cornichons, walnuts, & red onion chutney  
Three for 12, Five for 18

### *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

(v) vegetarian (ve) vegan (voa) vegan option available

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