



CROWN & MITRE

Riverside Gastropub

Bar Snacks

Green Queen olives 4

Pork & black pudding Scotch egg 9 • ½ pint Tiger prawns, spiced mayo 11

Starters

Celeriac velouté, black pudding, scallop (veo) 12

Beetroot hummus, burrata, chickpeas, broccolini, pickled pink onions (veo) 10/14

Ham, chicken, black pudding terrine, red onion chutney 13

Tempura king prawns, wasabi mayo, sesame seed, coriander, lemon 12.5

Shellfish bisque, sesame prawn toasts, tarragon oil 13.5

Chicken liver parfait, crispy chicken skin, apricot jam 13.5

King's Lynn brown shrimp & leek tart, tarragon oil, dressed leaves 15

Classics

Beer battered fish n' proper chips, garden peas, house tartare 20.5

Bone marrow and chuck burger, Norfolk Dapple, baby gem, beef tomato, house fries 20.5

Luxury haddock, salmon & prawn fish pie, dressed leaves 21.5

House marmalade gammon ham steak, hens' egg, pineapple, house fries 19.5

C&M sausages, Yorkshire pudding, creamy mash, savoy, onion gravy 21.5

Mains

Seafood curry, jasmine rice, crispy onions, coriander, lime 26

Chicken supreme, dauphinoise, green beans, mustard & tarragon velouté 23.5

King prawns, cherry tomatoes, spaghetti, lobster bisque, gremolata 27.5

Seafood & saffron risotto 28.5

Ox cheek, creamy mash, red cabbage, green beans, red wine gravy 29.5

Sole meunière, lemon & caper butter, brown shrimp, house chips 29.5

Veg(an)

Carrot & squash peanut curry, jasmine rice, crispy onions, coriander, lime (ve) 21

Red wine poached pears, Binham blue, walnut, pickled pink onions (veo) 19.5

Sides

Green salad, house vinaigrette 3.5 • Proper chips 5.5 • Fries 5.5

Creamy mash 4 • Green beans 4

(v) vegetarian (ve) vegan (veo) vegan on request

We have a small kitchen so cannot guarantee a free-from environment for any allergy/intolerance but will always do our best to help you - not all ingredients are listed on every dish - gluten free options available – please ask the crew. 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 – please tell us if you are in a rush and we will advise accordingly!!



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Desserts

- Lemon posset, homemade shortbread 8
- Cherry Bakewell tart 9
- Chocolate mousse, biscuit crumb, wild berry compote (ve) 9
- Apple & wild berry crumble, custard 8.5
- Sticky toffee pudding, butterscotch sauce, clotted cream 8.5
- Norfolk ice-creams (3 scoops) 7.5
- Pistachio Affogato 7
- Coupe Alonso – vanilla ice-cream (veo), Pedro Ximenez 9.5
- Coupe Nelson – vanilla ice-cream (veo), Graham's 10 year old port 9.5
- Chocolate truffles 5

Liquid dessert – to drink...

- Apple Crumble - Caramel rum (Rusty Krab), apple juice, biscuit crumb 12
- Smuggler's Nuts – fresh brew coffee, coffee liqueur, vodka, hazelnut 9

Norfolk Cheese Plate

- Binham Blue • Norfolk Dapple • Norfolk White Lady
- served with artisan crackers, red onion chutney, baby cornichons, walnuts, dried apricots*
- 14.5

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 Butchers of West Lynn and Burton's of Saffron Walden, smoked salmon from Cley, mussels and crab from the north Norfolk coast, fruit & veg courtesy of Barsby's and Accent Fresh and bakery goods from the Krusty Loaf.

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