



## CROWN & MITRE

*Riverside Gastropub*

### Bar Snacks

Green Queen olives 4 • ½ pint shell-on Tiger prawns, citrus mayo 10  
Pork sausage roll, tomato & chilli relish 7 • Curried butter, sourdough 4

### Starters

Beetroot carpaccio, whipped feta, endive, walnut (veo) 11  
Caesar salad (add chicken add 7) 11  
Pork rillettes, red onion chutney, cornichons, sourdough 12.5  
Tempura prawns, wasabi mayo, sesame, coriander 12.5  
Shellfish bisque, prawn toasts, tarragon oil 13.5  
King's Lynn brown shrimp tart, herb oil, dressed leaves 15  
Crab, spring onion & chilli gratin, sourdough toast 15

### Fish

House beer battered fish n' homemade chips, garden peas, tartare, lemon 20.5  
Luxury smoked fish, salmon and prawn pie, dressed leaves, lemon 21.5  
Dressed crab, salmon and prawns, green herb sauce, potato & egg salad,  
pickled cucumber salad, sesame 28  
Skate wing, cauliflower puree, crushed new pots, caper & brown shrimp butter sauce 29

### Meat

Bone marrow & chuck burger, Norfolk Dapple, gem, beef tomato, homemade chips 20.5  
Chicken schnitzel, potato & egg salad, dressed leaves, lemon 21  
Pork rib eye, sweet potato dauphinoise, garlic & chilli butter corn cob, Asian slaw 25  
Lamb shank Massaman curry, rice, lime, crispy onions, coriander 29

### Veg(an)

Basil & chilli butter rigatoni, pine nuts, garlic bread (veo) 19  
Muhammara, spiced cauliflower & chickpeas, pickled pink onion, green goddess (ve) 21

### Sides

Dressed leaves 3.5 • Baby Caesar salad 5 • Garden salad 5  
Homemade chips 5.5 • New potatoes 5.5 Creamy mash 4  
Cumin roasted carrots, butter, parsley 4 • Hasselback parsnips, maple & mustard 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
- Chocolate mousse, biscuit crumb, wild berry compote (ve) 9
- Apple & wild berry crumble, custard 8.5
- Sticky toffee pudding, butterscotch sauce, walnut brittle, clotted cream 8.5
- Norfolk ice-creams (3 scoops) 7.5
- 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

### Cheese

- Pick from our beautiful wide range of cheeses  
*served with artisan crackers, red onion chutney, baby cornichons, walnuts, dried apricots*  
pick three for 15, four for 19, five for 23

### Departures

- 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 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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