



CROWN & MITRE

Riverside Gastropub

Pre-Theatre

22.5/27.5 for 2/3 courses

Starters

Beetroot carpaccio, whipped feta, endive, walnut (veo)
Pork rillettes, red onion chutney, cornichons, sourdough toast
Tempura king prawns, wasabi mayo, sesame seed, coriander, lemon

Mains

Luxury smoked fish, salmon and prawn pie, dressed leaves, lemon
Chicken schnitzel, potato & egg salad, dressed leaves, lemon
Muhammara, spiced cauli & chickpeas, pickled pink onion
and green goddess dressing (ve)

Desserts

Lemon posset, homemade shortbread
Chocolate mousse, biscuit crumb, wild berry compote (ve)

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 – dairy & gluten free options available. 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 freshly 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!!