



CROWN & MITRE

Riverside Gastropub

Arrivals

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

Small / Sharing

Beetroot carpaccio, whipped feta, endive, walnut (veo) 11

Tempura prawns, wasabi mayo, sesame, coriander 12.5

Shellfish bisque, prawn toasts, tarragon oil 13.5

Pork rillettes, red onion chutney, cornichons, sourdough 12.5

Caesar salad (add chicken add 7) 11

Crab, spring onion & chilli gratin, sourdough toast 15

Sunday Roast

Three little pigs – roast loin of pork, pork belly, pigs in blanket,
Yorkshire pudding and homemade apple sauce 24.5

Roast beef, Yorkshire pudding, homemade horseradish sauce 24.5

Roasted butternut squash & romesco sauce (ve) 19

*Served with crispy roast potatoes, honey roast carrots & parsnip purée,
cauliflower cheese, savoy and jugs of real 7-day gravy*

Side of pigs in blankets 6.5 • Bowl of roasties 5.5 • Extra Yorkshire pudding 2

Mains

Basil & chilli butter rigatoni, pine nuts, garlic bread (veo) 19

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

Chicken schnitzel, potato & egg salad, dressed leaves, lemon 21

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