



CROWN & MITRE

Riverside Gastropub

Bar Snacks

Green Queen olives (ve) 4 • ½ pint shell-on Tiger prawns, citrus mayo 10
Pork sausage roll, tomato & chilli relish 7 • Sourdough, beurre noisette (v) 4

Starters

Chilled pea & mint soup (ve) 9
Butternut squash & red onion, feta, chicory, radicchio, sunflower seed (veo) 11
Tempura prawns, sweet chilli mayo, sesame, coriander 12.5
Beetroot-cured salmon, horseradish cream, beetroot ketchup, dill oil 13.5
Cromer crab, crème fraîche, spring onion, lemon, chilli, herbs on sourdough 13.5
Brown shrimp & leek tart, herb oil, dressed leaves 15

Mains

House beer battered fish 'n' homemade chips, garden peas, tartare, lemon 21
Dressed Cromer crab, cold poached salmon, prawns, samphire salad, lemon 26.5
Crabonara – the classic with brown & white crab 28
Pan-fried seabass, white sauce, mushrooms, borlotti beans, peas, pancetta, dill 29
Rump & chuck burger, Monterey Jack, gem, beef tomato, homemade chips 21
Chicken Milanese, broccolini, garlic butter, pickled fennel, parmesan & parsley salad 23.5
Bavette steak, homemade chips, chimichurri sauce 29
Broccoli risotto, cauliflower, crispy kale, pickled kohlrabi, sunflower seed (ve) 21

Sides

Dressed leaves (ve) 3.5 • Homemade chips (ve) 5.5
New potatoes (ve) 5.5
Cumin roasted carrots, butter, parsley (veo) 4 • Tenderstem, garlic butter (veo) 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 tart, raspberry sorbet 9
- Chocolate crèmeux, vanilla ice-cream, wild berry compote, white chocolate shards (veo) 9
- Homemade Eton mess, seasonal berries 8.5
- Sticky toffee pudding, butterscotch sauce, walnut praline, 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

Cheese Counter

- 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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