



CROWN & MITRE

Riverside Gastropub

Pre-Theatre

23/28 for 2/3 courses

Starters

Butternut squash & red onion, feta, chicory, radicchio, sunflower seed (veo)

Chilled pea & mint soup (ve)

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

Mains

House beer battered fish 'n' homemade chips, garden peas, tartare, lemon
Chicken Milanese, broccolini, garlic butter, pickled fennel, parmesan & parsley
salad

Broccoli risotto, cauliflower, crispy kale, pickled kohlrabi, sunflower seed (ve)

Desserts

Lemon tart, raspberry sorbet

Homemade Eton mess, seasonal berries

(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 – 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!!