



CROWN & MITRE

Riverside Gastropub

Arrivals

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

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

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

Broccoli risotto, cauliflower, crispy kale, pickled kohlrabi, sunflower seed (ve) 21
Beer battered fish n' homemade chips, garden peas, house tartare 20.5
Chicken Milanese, broccolini, garlic butter, pickled fennel, parmesan & parsley salad 23.5
(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 tart, raspberry sorbet 9
- Chocolate crémeux, 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

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 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

- 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 Prior's of West Lynn, 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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