

To Finish...

Rich Chocolate Brownie served warm with
Chocolate Sauce & Alburgh Salted Caramel Ice
Cream £6.50

Mulled Wine Fruit Crumble with Homemade Custard
£6

Black Forest Panna Cotta; Black Cherry Panna
Cotta topped with Chocolate Genache, Kirsch
Cherries & Chantilly Cream £6.50

Baileys Cheesecake topped with Caramel Sauce &
Crushed Maltesers £6.50

Cheese & Biscuits; Cornish Brie, Cheddar & Blue
Stilton with Celery, Apple & Barn Acre Plum
Chutney £7.50

Alburgh Ice creams & Sorbets Gf £1.50 scoop

Vanilla	Sorbets;
Strawberry	Lemon
Belgium Chocolate	Strawberry & Mint
Salted Caramel	Raspberry
White Chocolate	

Hot Drinks...

Americano	£2.00	Baileys Latte	£4.95
Latte	£2.20	Gingerbread Rum	
Cappuccino	£2.20	Latte	£4.95
Hot Chocolate	£2.50	Liqueur Coffee	£4.95
Mocha	£2.50		
Espresso single	£2.00		
double	£2.60		
Pot of Tea	£2.00		

Ask about our fruit tea selection

Luxury Hot Chocolate	Luxury Hot Chocolate;	
Orange; whipped cream,	whipped cream and	
marshmallows &	marshmallow	£3.00
Cointreau liqueur	£4.95	



THE CROWN

PULHAM MARKET

Country Pub & Kitchen

December Menu

*'Where possible, we source everything from
our menu locally, ensuring your food is full
of the freshest and tastiest ingredients.
Fruit and vegetables come in all shapes and
sizes and every single one of them, served
fresh tastes perfect- that's what counts.'*

If you have any dietary requirements or special
requests please don't hesitate to discuss it with
a member of the team who will be very happy to
help.

www.thecrowninn-pulham.co.uk



Light Bites...

Available 12-2:30pm Only

(V) Garlic & Rosemary Studded Camembert, Oven Baked with Toasted Soldiers £6.50

Deep Fried Fishcake with Tempura King Prawns & Sweet Chilli Sauce £6

Spinach, Sun-dried Tomato & Chorizo Baked Eggs with Parmesan, Basil & Tomato Toasts £5.50

Fish Finger & Tartare Ciabatta with Salad & Fries £7

Crispy Breaded Chicken Ciabatta with Tomato, Gem Lettuce & Fries £7

(V) Brie & Homemade Tomato Chutney Ciabatta with Salad & Fries £6.50 Add Bacon £0.50

(V) Mature Cheddar & Worcestershire Sauce Toastie with Crispy Shallots £6 Add Fries £1

To Start...

(V) Spiced Lentil & Butternut Squash Soup with Crusty Bread & Salted Butter £5

Black Pudding & Smokey Bacon Croquettes with Beer & Bacon Jam £6.50

(V) Spinach, Brie & Sun-dried Tomato Puff Pastry Tart with Basil Oil £6

Salt & Pepper Squid with Asian Dip £6.50

Smoked Haddock, Leek & Bacon Chowder with Crusty Bread

Starter £7 Main Course £13

Main Course...

Belly of Norfolk Pork on a Crisp Bubble & Squeak Cake with Crispy Shallots, Butternut Squash Puree, Crackling & Cider Sauce £14

Pan Fried Cod Loin with Crushed New Potatoes, Fine Green Beans, Bacon, Leeks, Peas & A Lemon & Butter Sauce £15

(Vg) Chestnut, Root Vegetable & Spinach Wellington with Roasted Baby Potatoes & A Chestnut & Mushroom Gravy £13

Tender Free Range Chicken Breast Wrapped in Smoked Bacon & Stuffed with Blue Cheese served with Winter Mash & A Parsley Sauce £14

(Vg) Lentil, Beetroot & Winter Vegetable Cottage Pie topped with Olive Oil Mash & Veggie Gravy £13

Crisp Breaded Wholetail Scampi with Chunky Chips, Tartare Sauce, Garden Peas & Torched Lemon £14

Homemade Steak Burger with Cheddar & Chorizo Sauce served with Pink Onions, Beef Tomato, Baby Gem, Homemade Tomato Chutney & Fries £14

Classic Slow Cooked Beef Bourguignon with Buttery Mash, Rosemary & Thyme Roasted Root Vegetables & Herby Dumplings £14

Sides...

Chunky Chips	£2.50	(V)Buttery New	
(V)Fries	£2	Potatoes	£2
(V)Buttered Green		(V)Bread Soldiers	£2
Veg	£3		

(V) Vegetarian (Vg) Vegan --- Gf Gluten Free

Gf* Gluten Free Adaptable

