

GRAZING & TO SHARE:

- Breads & oils** - £4.50 ~ **Marinated olives** - £3.95 ~ **Homemade pork scratchings** - £1.50
Seafood platter – prawns, wood smoked salmon, whitebait, marie rose sauce, dressed leaves, breads and wasabi - £14.95
Chef's platter – ham hock terrine, chicken liver parfait, salt beef and Parma ham with piccalilli, breads and dressed leaves - £14.95

STARTERS

Home-made soup of the day with crusty bread	£5.95	Pan seared scallops with cardamom and caraway, drizzled with beetroot purée	£6.95
Deep fried crab cakes with sweet chilli and tomato relish	£5.95	Local rabbit terrine with lightly spiced piccalilli, wholegrain mustard and rocket salad	£5.95
Candied walnuts, melon pearls, smoked pancetta and fig salad garnished with lemon balm, red amaranth and pea shoots	£6.95	Leek, spinach and wilted mushroom tartlet topped with a cornmeal crust and garnished with rocket leaves, pesto and confit tomatoes	£5.95
Salmon three ways ; salmon mousse, wood smoked salmon and sliced smoked salmon garnished with wasabi, lemon thyme and fennel	£7.25		



FROM THE LAND

Ballantine of East Anglian chicken with garlic potato cake, ginger glazed carrots and summer cabbage with bacon lardons and caraway seeds	£12.95	Homemade pie of day with creamy mashed potato, seasonal vegetables and rich gravy	£10.95
Dingley Dell pork tender loin with pan seared scallops, black pudding and local baby leeks with a sumac and cider sauce	£12.95	Posh ham, egg and chips ; slices of honey roasted ham, pressed ham hock terrine served with two duck eggs and triple cooked chips	£9.95
Confit Gressingham duck thigh served with a fricassee of sugar snap peas, fondant potato and pan jus	£13.95	Slow cooked salt beef served with crisp bubble and squeak and rich gravy	£13.95
Rabbit three ways ; confit thigh, loin braised in cider and lavender, raspberry and spring onion faggot served with a rosti potato, raspberry dressing and candy beetroot crisps	£12.95	Chargrilled chicken Caesar salad with sea salt croutons , traditional homemade Caesar dressing and parmesan shavings – with chicken £11.95 without chicken £10.95	

FROM THE SEA

Beer battered fish of the day served with hand cut chips, homemade mushy peas and proper tartare sauce	£10.95	Homemade Crab cakes served with dressed salad leaves, parmentier potatoes and a sweet chilli and tomato salsa	£11.95
Pan seared Cajun salmon on a bed of dressed mixed leaves, lime salsa and mango pearls	£12.95	Daily Fish Special - ask about today's fresh local catch	

VEGETARIAN

(V) Chargrilled aubergine and pepper goats cheese stack with parmentier potatoes and a rich tomato and thyme sauce	£10.95
(V) Sautéed squash with mushrooms , garlic and thyme served on a bed of spinach and drizzled with a light lemon foam	£10.95
(V) Homemade spicy bean burger topped with Norfolk white lady cheese and served in a brioche bun with salad garnish and sweet potato fries	£11.95
(V) Peppered goats cheese lightly warmed served on a bed of rocket leaves with a raspberry and balsamic dressing	£10.95

SANDWICHES

(available Mon-Sat 12-2:30pm)

Served in a homemade multi grain cob roll with homemade crisps and salad garnish **£5.95**

- Fish finger and tartare sauce ~ Cheese and chutney**
- Salt beef, gherkin and mustard mayonnaise**
- Prawn, avocado and Marie Rose sauce**
- Smoked salmon and cream cheese ~ Ham and piccalilli**
- Bacon, lettuce and tomato ~ BBQ chicken and bacon**

SIDES

- Triple cooked chips** £2.95 ~ **Fries** £2.95 ~ **House salad** £2.50
Sweet potato fries £2.95 ~ **Parmentier potatoes** £2.95
Seasonal vegetables £2.95 ~ **Garlic bread** £2.50 with cheese **£3.00**

FROM THE GRILL

Homemade steak burger served in a toasted brioche bun with house relish, tomato, baby gem lettuce, sliced red onion and triple cooked hand cut chips £10.95

Cheddar cheese £1 ~ Bacon £1 ~ Goats cheese £1 ~ Blue cheese £1

The Crown's mixed grill rump steak, chicken thigh, sticky BBQ ribs, sausage and gammon served with traditional steak garnish, onion rings, hand cut chips and a dressed rocket salad £23.50

8oz 28 day hung prime ribeye steak cooked as you like with triple cooked hand cut chips and traditional steak garnish £19.95

Blue cheese sauce £1.95 ~ Peppercorn sauce £1.95 ~ Creamy mushroom sauce £1.95

Chargrilled gammon steak served with a fried duck egg or blue cheese with fries, salad garnish and garden peas £13.95

All dishes are prepared and cooked to order, please be patient during busy periods. Enjoy your company and the surroundings and your food will be along shortly

Where possible, we source everything for 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 – and that's what counts. Our 'Wonky Veg Pledge' ensures the fruit and vegetables in all of our dishes are still delicious but whilst you enjoy our food you can relish in the thought that our menu contains produce of all shapes and sizes, grown to serve you the finest cuisine with minimum food waste.

From farm gate to Chef's plate

Fancy something sweet?

Please ask about our selection of desserts, teas and coffees. Liqueur coffee also available.