

Please see the
blackboards for
today's specials



TO START

Soup of the Day £5.95

Warm bread roll GFO/V

Tempura king prawns £8.00

Dressed leaves, lime, sweet chilli sauce or garlic mayonnaise GFO/DF

Duck liver pâté £7.95

Orange and black pepper butter, blueberry chutney, toasted brioche GFO

Rillette of hot smoked salmon £8.95

Pickled cucumber, dressed baby leaves, herb oil GFO

Superfood salad:

puy lentils, quinoa, mangetout, toasted pine nuts, avocado, tender stem broccoli V/VG/DF/GF

Starter £7.95/Main £15.00

Antipasti platter to share £29.50

Parma ham, chorizo, salami, hummus,

buffalo mozzarella, sun-blushed tomatoes, olives, pitta bread, dressed leaves DFO

MAIN COURSES

Beer-battered fish and chips £14.95

Skinny fries, mushy peas, tartar sauce DFO

Roast rump of lamb £24.50

Mashed potato, purple sprouting broccoli, sweetbread, red wine sauce

Seared fillet of sea trout £18.00

Wilted baby spinach, feta, Norfolk potatoes and pine nuts GF/DFO

The Crown Inn's homemade beef burger £15.95

Smoked bacon, cheese, brioche bun, skinny fries, onion rings

Chargrilled 8oz sirloin steak £28.95

Confit tomato and mushroom, skinny fries, onion rings, peppercorn sauce GFO/DFO

Pan-fried parmesan polenta £14.00

Puy lentils, wilted spinach, tomato, black olive and caper sauce, crispy cabbage V/GF

Pan fried breast of Norfolk chicken £17.95

Sweet potato, creamed spring cabbage and pancetta, heritage carrot GF/DFO

SIDE DISHES

Skinny fries - £3.00 Chunky Chips- £3.00

Seasonal vegetables - £3.00 Buttered Spinach - £3.00

Selection of freshly baked breads - £4.50 Green leaves with sherry dressing - £3.00

Allergen Key: GF - Gluten Free, GFO - Gluten Free Option, DF - Dairy Free, DFO - Dairy Free Option, V - Vegetarian, VG - Vegan
Please inform a member of the team if you have any dietary requirements.