

Please see the  
blackboards for  
today's specials



### TO START

Soup of the Day £5.50

Warm bread roll GFO/V

Tempura King prawns £7.95

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

Smooth chicken liver pâté £7.50

Herb butter, toasted brioche, red onion marmalade, seasonal leaves GFO

Blue cheese, endive and walnut salad £7.95

Pickled shallots, croutons GFO/V

Fish sharing platter £29.50

Whole dressed crab, smoked mackerel rilette, crayfish tails,  
Smoked salmon, granary bread, garlic aioli, Marie Rose GFO/DFO

Meat sharing platter £29.50

Salami, Parma ham, chorizo, hummus, olives,  
Sun blushed tomatoes, artichokes, mozzarella, pitta bread, dressed leaves GFO/DFO

### MAIN COURSES

The Crown Inn's beer-battered fish and chips £13.95

Skinny fries, mushy peas, tartar sauce DFO

Tagliatelle of tiger prawns £14.95

Garlic, chilli, coriander, olive oil DF

Confit, roast and breadcrumb Norfolk chicken £16.95

Gnocchi, gem lettuce, pancetta, peas DFO

The Crown Inn's homemade beef burger £14.95

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

Roast rump of lamb £18.95

Minted cream potato, roasted vegetables, wilted spinach, red wine sauce GF

Tandoori monkfish loin £21.50

Sag aloo potatoes, yoghurt, plum tomato, cucumber, red onion salad GF/DFO

Warm goats cheese and thyme tart £14.50

New potatoes, buttered asparagus, dressed leaves v

### 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.