

Starters

Chefs bread selection served with pesto, marinated olives, and balsamic dipping oil. £7.00

Pecorino cheese croquettes with white truffle aioli and pecorino crisp. £7.50

Griddled tiger king prawns with mango, lime salsa, chorizo crumb. (GF) (DF) £9.50

Torched smoked hot salmon with lemon gel, pickled dill cucumber and radish garden. (GF) (DF)
£8.00

Sweet and spicy chicken gochujang skewers with Asian-slaw salad and toasted sesame seeds. £8.00
(gf) (df)

Tempura soft shell crab with Thai style mayonnaise and watercress salad. (df) £9.00

Mains

Pan fried salmon supreme with herb encrusted New potatoes, local asparagus, avocado salsa, chive hollandaise and pea puree (GF) £18.00

Pan seared Chicken supreme with sautéed summer greens, peas, courgette, lemon and thyme infused Parmenter potatoes. Finished with wild garlic pesto cream sauce £18.00 (GF)

Triple B Burger. Hand crafted 6oz beef brisket and chuck burger. Layered with the B's bacon, bacon jam and Binham blue cheese served in a brioche bun, chefs own pickles, salad and hand cut chips
£14.00

Real ale beer battered fish of the day with hand cut chips, mashed peas and chunky homemade tartare sauce £15.00.

10oz Ribeye steak with braised thyme infused shallots, in-house sun-dried tomatoes, Norfolk flat field mushroom served with hand cut chips (GF) (DF) £29.00

Why not add a sauce peppercorn or blue cheese for £3.00

Thai king prawn salad with bean shoots mango, coriander, crushed peanuts and nahm Jim dressing (spiced fish, coconut dressing) (GF) (DF) £15.00

Crown classic Caesar salad of chicken breast, pancetta, parmesan flakes, paprika croutons and creamy dressing £15.00

Moroccan spiced aubergine and freekeh grain tagine with crispy chickpeas and pomegranate and mint jewelled cous cous with siracha yogurt £14.00 (vegan) (DF)

Grilled halloumi burger with avocado, sweet chilli mayo and Asian-slaw served with coleslaw and fries £14.00 (VE) (DF)

Pie of the day with either Chips or mash served with seasonal vegetables and meat gravy £16.00

Light lunches 12-3 Wednesday to Saturday.

Chefs Ciabatta ,Wholegrain or White bloomer bread served with dressed salad with fries

Prawns, Avocado, Marie rose & Baby gem £8.00
Panko Fish Finger, tartare sauce & Baby gem £8.00
Avocado, Rocket, Spiced Aubergine, Roasted Cashew nuts & Toasted seeds £7.50 (VE)
B-A-L-T Steaky Bacon, Avocado, Tomato, Mayonnaise & Leaf £8.50
Streaky Bacon, Brie and Red Onion Marmalade £8.00
BBQ Thyme & Garlic Chicken Cheese melt £8.50

Chefs Bacon jam and Cheese Sausage roll with Stocks Tomato Ketchup 5

Honey and wholegrain mustard sausage 5

Smoked Norfolk Bacon Omelette served with dressed salad and fries 10

Sides

Parmesan and Garlic Chips 5.00
Chips 4.00
Tender stem broccoli with toasted almonds and lemon butter (VE) 5.50
Seasonal Greens with herb butter 4.50
Beer battered onion rings 4.00
Crown Salad of olives, sundried tomatoes and crispy spiced chickpeas (vegan) (gf) 4.00

Children

Garlic Bread | 3.00
Butchers Bangers n Mash with vegetables & gravy 8
Fish & Chips With mushy peas 8
Chicken Breast with mash, vegetables and gravy 8
Penne Pasta with tomato sauce & grated cheese 8
Bacon & Cheese Omelette Hand cut chips 8
Children's Ice Cream | 3.95
Brownie with vanilla ice cream 4.50

A discretionary 10% service charge will be added to your final bill, all prices include VAT.
Our dishes are prepared fresh in our kitchen- if you suffer with any allergens please speak to a member of the team and they will be happy to help.
Whilst every care is taken some fish dishes may contain bones