

Lucy, Darryl & Clover
Welcome you to

The Crown Inn

PULHAM MARKET



MENU

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Pulham Market

SOMETHING TO NIBBLE ON

Chefs homemade breads, pesto, marinated olives, balsamic & olive oil to share (DF*) £8.00

STARTERS

Chefs soup of the day with in house baked bread (VE)(DF) £7.00

Baked camembert stuffed with honey, roasted garlic, rosemary and served with bacon jam and homemade bread £12.00

Chicken satay skewers with a peanut sauce topped off with a cucumber, chilli and red onion salad (N) £9.00

Classic homemade bruschetta with garlic butter, fresh tomatoes, red onion, pesto and basil (N) £9.00

Cajun crab cakes served with pickled salad, garlic and herb aioli £9.95

MAINS

"The Crown" Pulled pork beef burger with slow cooked pulled pork, bbq sauce, Monterey Jack in a brioche bun with onion, tomato, gherkins, coleslaw and skin on chips £17.00 / £21.00 Double patty

Griddled vegan burger with a flat field mushroom, halloumi a wild garlic aioli in a brioche bun with onion, tomato, gherkins, coleslaw and skin on chips (VE) (DF) £17.00

Crown Caesar salad of pancetta, griddled chicken breast, parmesan flakes, croutons and anchovies served with creamy dressing £15.00

Real ale battered fish of the day served with crushed peas, chunky tartare sauce & skin on chips (DF) £16.00

Baked sea bass on a salsa verde with crispy new potatoes, lemon caper dressing and chefs salad £17.00

Korean chicken burger topped with a sticky gochujang sauce, asian slaw, in a brioche buns with skin on chips £17.00

Basil pesto orzo with smoked salmon and almond salad £15.00

Moroccan spiced jackfruit and lentil tagine, served with couscous, pitta and tzatziki (VE/DF) £ 17.00

Chefs hand crafted pie of the day served with creamy mashed potato or skin on chips, seasonal vegetables and rich meat gravy £16.50

The Crown BBQ Platter, baby back ribs, steak, smoked pulled pork, corn on the cob, onion rings, coleslaw and pile of skin on chips £32.00

Why not add Mac'n'Cheese for £5.00

Swannington sirloin steak (10oz) served with thick cut chips, wild field mushroom, cherry vine tomatoes on a balsamic glaze (GF)(DF) £32.00

Why not add a sauce, blues cheese, peppercorn or port and mushroom sauce for £3.50

All dishes are prepared fresh in our kitchen, so please inform your server of any specific dietary requirements or request more information.

Allergy advice - Please note that our food is prepared in an environment where nuts are present.

Contains nuts (N) / Vegan (VE) / Vegetarian (V) / Gluten Free (GF) / Dairy Free (DF) / Dairy Free available (DF*) / Gluten Free available (GF*) / Vegan option available (VE*)

LIGHT LUNCHES served Wed to Sat 12-2.30pm

Prawns, avocado, Marie Rose & baby gem £8.00

Panko fish finger, tartare sauce & baby gem £8.00

Butchers pork sausage, red onion marmalade and crispy onions £8.00

Southern fried chicken strips, with garlic and herb aioli £8.50

Honey roasted ham with cheese and piccalilli £7.50

All served with skin on chips and salad garnish

SIDES

Skin on chips £5.00 / Parmesan and garlic chips £6.00

Garlic bread £4.00 / Cheesy garlic ciabatta £5.00

Tender stem broccoli with toasted almonds and lemon butter (v) £5.50

Seasonal greens with herb butter £4.50

Beer battered onion rings £4.50

Crown side salad £4.50

Mac'N'Cheese £5.00

CHILDREN'S MENU

Fish & chips with mushy peas £9.00

Penne Pasta with tomato sauce & grated cheese £8.00

Chicken goujons with hand cut chips £8.00

Ham, egg and hand cut chips £8.00

Sausage, mash and garden peas £8.00

DESSERTS all @ £8.50

Triple chocolate brownie with caramel sauce and salted caramel ice cream (V)

Biscoff cheesecake with honeycomb ice cream and honeycomb bites (VE)

Affogato with vanilla ice cream, chocolate flakes and homemade shortbread (V) (VE)

Vanilla seed creme brûlée served with a raspberry shortbread

Classic lemon meringue pie

Pecan pie served with caramel sauce, homemade fudge and clotted cream ice cream

Deluxe chocolate brownie ice cream sundae....not just for kids!

Alburgh ice cream 2 scoop £5.50 / 3 scoop £6.50

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