# The Crown Inn

# Pulham Market

# **STARTERS**

Black pudding dippy scotch egg with winter-slaw and mixed leaf salad £8.00

Tempura battered soft shell crab with spicy tonkatsu and garlic aioli (GF) (DF) £9.00

Steamed mussels in a creamy garlic and white wine sauce served with fries and crusty bread (GFA) £9.00

Home made chefs soup with fresh baked bread (GFA) (VE) £6.50

Wild mushroom arancini balls with pesto, vegan parmesan and garlic aioli (VE) (GF) (DF) £8.00

Duo of duck juniper smoked duck breast, butternut squash puree and duck liver pate (GFA) £9.00

### SHARING PLATTERS

Ploughman's platter with cheddar, stilton, wholegrain honey roasted ham, pickled onions, gherkins, chutney, quince jelly, salad and chefs bread £18.00

Walkers platters with duck pate, sausage roll, Norfolk dapple, parma ham, salami, served with dips, chutneys and chefs bread £19.00 Baked camembert studded with honey roasted garlic and rosemary served with pickles, bacon jam and chefs bread (GFA) £14.00

# MAINS

Real ale battered catch of the day served with mint pea puree, chunky tartare sauce and hand cut chips (DFA) (GF) £17.50

Chefs hand crafted pie of the day served with seasonal vegetables, a choice of mash potato or chips with house gravy (DFA) £19.50

Trio of sausages, wid boar, venison and pork and leek served on a bed of creamy mash, chefs vegetables and onion gravy (DFA) £16.00

Oven baked hake with mussel and smoked haddock chowder with pickled shallots and bacon crumb (GF) £19.00

Slow cooked daube de boeuf with pancetta, roasted honey glazed root vegetables and creamy mash potato and rich jus (GF) (DFA) £19.00

Aubergine schnitzel with gnocchi, tomatoes fondue, basil oil and crispy rocket (VE) (DF) £16.00

Pan fried pork medallions with creamy dapple and wholegrain mustard, dauphinoise potatoes and crispy greens (GF) £18.50

Pan fried chicken supreme marinated in thyme, garlic and lemon served on a wild mushroom risotto with mushroom textures and parmesan crisp (GF) (DFA) £20.00

Steamed mussels in a creamy garlic and white wine sauce served with fries and crusty bread (GFA) £17.50

#### FROM THE GRILL

"The Crown" burger of the week in a brioche bun with onion, tomato, gherkins, coleslaw and hand cut chips (GFA) Beef £17.00 / Double patty £21.00 / Chicken £17.50

Griddled plant based burger with halloumi, red pesto, Norfolk mushroom, tomatoes, gherkins and hand cut chips (V) (VEA) £17.50 10oz Pepperell's sirloin steak served with dauphinoise potatoes or hand cut chips, in-house sun-dried tomatoes, sautéed wild mushrooms and braised shallot onions (GF) (DF) £32.00

Sauce's; blue cheese, peppercorn or port and wild mushroom £4.00

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) / Gluten Free (GF) / Dairy Free (DF) / Dairy Free available (DFA) / Gluten Free available (GFA) / Vegan option available (VEA)

# SANDWICHES - served Wed to Sat 12-2.30pm

All served with hand cut chips and salad garnish

Prawns, avocado & Marie Rose sauce £10.95

Battered fish fingers & house tartare £10.75

Butchers pork sausage, red onion marmalade and crispy onions £10.75

Southern fried chicken strips, with garlic and herb aioli £10.75

Honey roasted ham with cheese and piccalilli £9.95

Smoked salmon and dill cream cheese £9.95

#### SIDES

Hand cut chips £5.00 (VE) (V) / Parmesan and garlic chips £6.00

Truffled and parmesan hand cut chips (GF) £6.00

Garlic bread £4.00 / Cheesy garlic ciabatta (V) £5.00

Seasonal greens with herb butter (GF) (V) £4.50

Beer battered onion rings £4.50

Crown side salad (VE) £4.50

Truffle Mac & cheese with crispy onions £7.50

Dirty fries with cheddar, salsa, jalapeños, garlic mayo and sriracha mayo (V) £6.50

### CHILDREN'S MENU

Fish & chips with mushy peas £9.00
Chicken goujons with hand cut chips £8.00
Sausage, mash and garden peas £8.00
4oz Cheeseburger and hand cut chips £9.95 (GFA)