

# The Crown Inn

## STARTERS

Sticky chipotle chicken strips with rainbow-slaw and a chilli and coconut crumb (GF) (DF) £9.00

Pan fried garlic crevettes with a mango salsa and lime & cumin aioli (GF) £11.00

Sea salt and cracked black pepper squid with gochujang aioli and crushed chillies (GF) (DF) £9.00

Chicken liver and brandy parfait with cherry & amaretto compote and focaccia bread (GFA) £9.00

Beetroot falafel with avocado, toasted pumpkin & sunflower seeds, hummus and leafy salad (VE) £9.00

## FOR THE TABLE

Chefs bread, selection of olives, vegan pesto and balsamic olive oil dip (VE) (DF) £6.00

Charcuterie board; parma ham, salami, chorizo, marinated olives, smoked pickled cucumber and sweet red peppers with sea salt and rosemary focaccia bread (GFA) £14.00

Baked camembert, roasted pumpkin and sunflower seeds, bacon jam, pickled olives and focaccia bread (GFA) £14.00

Mezze of bruschetta goats cheese, sweet potato hummus, balsamic tomatoes, salad, beetroot falafel balls and focaccia (V) £14.50

Spatchcock jerk marinated chicken with chips, Jamaican rice and peas, mango salsa, salad and buttery corn on the cob (GF) (DF)

£32.00 - *Perfect to share as a main!*

## PUB CLASSICS

Real ale battered catch of the day served with mushy peas, homemade tartare sauce and hand cut chips (DF) (GFA) £17.50

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

Scampi, hand cut chips, homemade tartare sauce, garden peas and salad £17.50

Honey and wholegrain mustard ham, fried hen eggs and handcut chips with rainbow-slaw and salad (DF) (GF) £12.50

Butchers pork and leek sausages served on a bed of creamy mash, chefs vegetables and onion gravy with crispy onions (DFA) £14.50

Home made classic lasagne with a dressed mixed salad and garlic bread £17.00

"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

## FROM THE FARM

Pan fried chicken supreme with carrot puree, glazed carrots and leeks on braised pearl barley, finished with a chicken and wholegrain mustard jus (DF) £19.00

Mixed grill of pork sausage, gammon steak, pork chop, lamb chop, and rump steak cooked to your liking served with hand cut chips, fried egg and salad (GF) £27.95

8oz Peppercorn's ribeye steak served with crispy onions, in house sun dried tomatoes and Norfolk flat field mushroom served with hand cut chips or fries (GF) £25.00

## FROM THE SEA

Pan fried salmon with herb encrusted new potatoes, pea puree, local asparagus and chive hollandaise (GF) £19.00

Pan fried seabass fillet on linguine pasta infused with garlic, chilli, coriander olive oil served with king prawn tails and crispy rocket (DF) £21.95

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)

## FROM THE GARDEN

Griddled plant based burger with halloumi, Norfolk flat field mushroom, tomatoes, gherkins and chefs burger sauce served with coleslaw and handcut chips (V) (VEA) (DFA) (GFA) £14.00

Margherita arancini balls with vegan cheese, pesto and rocket leaf salad (GF) (DF) (V) (VE) £14.00

## SALADS OF THE MOMENT

Salmon jerk Caesar salad with parmesan, croutons, cos lettuce, anchovies and caesar dressing (GFA) £19.00

Chicken Caesar salad with parmesan, croutons, cos lettuce, bacon lardons, anchovies and caesar dressing £15.00

Mediterranean vegan quinoa pasta salad bowl with beetroot falafel balls, avocado, balsamic cherry tomatoes, olives and focaccia bread (VE) (DF) (GFA) £18.50

Ploughman's salad of ham, stilton, cheddar, bacon jam, chutney, pickles, apple, quince pickled celery and chefs bread (GFA)

*For one person £12.95 for two persons £18.95*

## 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

## SIDES

Hand cut skin on chips £5.00 (GF) (DF) (VE) / Fries (GF) (DF) (VE) £4.00 / Hand cut cheesy chips (GF) (VE) £4.50

Parmesan and rosemary coated fries with truffle oil (GF) £6.00

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

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

Ale battered onion rings (DF) £4.50

Crown side salad with coleslaw, olives, leaf and sun-dried tomatoes (GF) (DF) (VE) £4.50

Asparagus with parmesan (GF) £7.50

## 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)

Ham, egg and chips £8.50

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