



THE
CROWN

Small Plates

Homemade sourdough & focaccia bread, olive oil & balsamic vinegar V £6

Baba Ghanoush, grilled flatbread VG £6 | mixed olives GF VG £6

Baked camembert to share, red onion marmalade & sourdough V £18

*Please see our wine
recommendations below*

2 courses £29 | 3 courses £35 (includes Catch of the Day)

Soup of the day, bread & butter

Sweet & salty squid, crispy garlic, almonds, green chilli, curry leaves GF N

Whipped beetroot, pickled walnuts, Binham blue, shallots, toasted focaccia N

Pork & wholegrain mustard scotch egg, red onion marmalade DF

Smoked mackerel, pickled beetroot, crème fraiche, horseradish, toasted focaccia

Heritage carrot & leek terrine, chervil emulsion, pickled carrot, watercress GF DF VG

Mains

Roast pork belly, crackling, roasted carrots, pancetta braised creamed cabbage, broccoli & roast potatoes & Yorkshire pudding

Roast 40 day Aged Hereford beef Sirloin, roasted carrots, pancetta braised creamed cabbage, broccoli, roast potatoes & Yorkshire pudding

Roast chicken breast, roasted carrots, pancetta braised creamed cabbage, broccoli, roast potatoes & Yorkshire pudding

Roast shoulder Suffolk lamb to share, roasted carrots, pancetta braised creamed cabbage, broccoli, roast potatoes & Yorkshire pudding FOR TWO (Not included in set price offer)

Roasted butternut squash, roasted carrots, creamed cabbage, broccoli, roast potatoes & Yorkshire pudding VGA

Salt baked celeriac, Jerusalem artichoke velouté, Roscoff onion, sour apple, cavolo nero VG

Sides £5

hand cut chips GF VG | fries GF VG | garden salad GF VG | buttered new potatoes |

seasonal vegetables GF V | cauliflower cheese | creamed cabbage | caesar salad |

roast potatoes V | mash & gravy

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

Team Rewards – Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team



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Sweet Finish

Treacle tart, clotted cream V

Chocolate croissant pudding, vanilla custard & salted caramel ice cream V

Triple chocolate & hazelnut torte, yuzu sorbet N

Sticky toffee pudding, toffee sauce & vanilla ice cream V

Apple tart tatin, calvados ice cream

Caramelized victoria plums, nut granola & crème fraiche N

Affogato - espresso & vanilla ice cream V GF

Add a shot: Baileys £6.5 | Amaretto £5 | Frangelico £6 | Tia Maria £4.9 | Cointreau £4.9

Locally produced ice Creams (per scoop) GF V £3.5

vanilla, mint choc chip, strawberry, chocolate, ginger, salted caramel, lemon curd

sorbet (per scoop) GF VG £3.5

strawberry, raspberry, mango, prosecco, lemon

Bite Size

All three £12 or choose one of the bite size puddings with a hot drink included in the price £7.5 V

Mini blackberry & gooseberry pavlova GF | Mini coffee & hazelnut paris brest N

Mini chocolate brownie & dulce de leche V

Finish Savoury

Platter of three artisan British cheeses

Baron Bigod, Lincolnshire Poacher, Colston Bassett Stilton with homemade chutney, celery, grapes & crackers £16

Coffee & Tea

Selection of coffees from Illy from £3.1

Americano, Latte, Cappuccino, Flat White, Espresso, Macchiato, Mocha, Liqueur coffee

Selection of herbal teas all £3.5

English Breakfast, Peppermint, Green, Chamomile, Earl Grey

Espresso Martini £11

Pudding Wines & Digestifs

Limoncello di Sorrento, CAMPANIA, ITALY

50^{ml} 100^{ml} 375^{ml} 500^{ml}

£5.5 £8.25

Late Harvest Moscato d’Asti “Palazzina”, PIEMONTE, ITALY

£7.75 £25

Monbazillac, Domaine de Grange Neuve, SOUTH WEST FRANCE

£35

Sauternes, Château Villefranche

£40

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