

STARTERS

Fresh focaccia bread, Sicilian olives, dipping oil and balsamic vinegar. (gf)	£5.95
Chef's homemade seasonal soup of the day served with a homemade bread roll and butter. Please ask a member of staff for today's choice. (gfa)	£6.50
Crayfish tail nest of spring onions, cucumber and olives with a plum tomato and basil dressing. (gf)	£7.50
Large headless king prawns, sautéed with chilli, spring onion and cherry tomatoes finished in a creamy garlic butter over bruschetta. (gfa)	£9.00
White stilton, mango and ginger cheese fritters, sweet chilli sauce and salad. (gf) (v)	£7.50
Classic garlic mushrooms, Flordon button mushrooms cooked in a creamy white wine garlic cream sauce served over garlic crouton. (gf) (v)	£6.95
Add Stilton (gf) (v)	£7.50
Authentic aromatic duck pancakes with shredded cucumber and spring onion served with a sweet sticky plum sauce	£8.50
Devilled crispy whitebait served breaded with a lemon and chive mayonnaise and fresh lemon.	£7.50
Sweet potato, chickpea and apricot falafel with red pepper hummus and Asian slaw. (ve)	£6.95

Special Diets

(v) = Vegetarian. (ve) = Vegan. (gf) = Gluten Free. (gfa) = Can be prepared gluten free if required, please state when ordering

If you require gluten free meals, please state when ordering. Please advise your server if you have an allergy to any food.

MAIN COURSES

All our main courses are served with a choice of potatoes; either new, dauphinoise, mash or chunky chips and a selection of seasonal vegetables or mixed salad unless otherwise stated.

Pan roasted chicken supreme, dauphinoise potatoes and French beans served with a wild mushroom, thyme and white truffle oil sauce. (gf) £15.95

Prime rump of British lamb, roasted until pink, served on crusted potatoes, feta cheese, mint and red onion with a Greek classic kleftiko sauce. (gf) £18.95

Cider braised pork belly, classic chefs bubble and squeak served with redcurrant braised red cabbage and a cider and apple jus. (gf) £15.95

Classic pork tenderloin stroganoff, tossed with shallots, wild mushrooms and baby spinach in a brandy cream served with a timbale of rice. £15.95

Chef's Italian lasagne made to perfection and glazed with cheese served with either garlic bread or chips and either peas, vegetables or salad. £14.95

The Crown's famous steak and kidney suet pudding. Prime cuts of steak and lamb's kidney cooked in a rich red wine gravy. "His" £16.95

A smaller pudding is available. "Hers" £14.95

Beer battered fish of the day and chips served with your choice of minted mushy peas or fresh peas. (gfa) £14.50

Headless king prawns and kiln smoked salmon bound in a rich tomato, mascarpone, baby leaf spinach and dill infused sauce with fresh tagliatelle and parmesan shavings. (gfa) £15.95

Pan fried fillet of seabass, presented on a spinach, pea, smoked salmon and Parmesan risotto. (gf) £16.50

Wholetail Whitby breaded scampi served with chips, and peas or salad. £13.95

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From the chargrill

Spicy salt and pepper chicken skewers, griddled marinated breast of chicken skewers served suspended over skinny fries, salad, coleslaw and warm pitta bread. **£15.95**

Banningham classic burger. Clark's prime steak burger in a brioche bun with burger sauce, salad and pickle served with skinny fries and onion rings. **£14.95**

Add bacon, Monterey Jack, mushrooms or egg at **£1.95** each or double stack your burger for an extra **£4**

10oz Clarkes gammon steak. Waveney smoked gammon steak served with a basil and garlic baked tomato, local field mushrooms, onion rings, chips, peas and either a fried egg or slice of pineapple. (gfa) **£15.50**

8oz Clarke's sirloin steak served with a basil and garlic baked tomato, local field mushrooms, fried onions, chips and watercress. (gf) **£22.95**

10oz Clarke's rump steak served with a basil and garlic baked tomato, local field mushrooms, fried onion, chips and watercress. (gf) **£19.95**

Selection of steak sauces.

Peppercorn, red wine and blue cheese, or creamy garlic butter. (gf) **£3.50**

Add a surf and turf garlic buttered king prawns. (gf) **£5.95**

V is for

Banningham Bad Boy cheeseburger. All the lushness of our cheeseburger but vegetarian. (v) **£14.95**

Wild mushroom, spinach, pea and feta risotto finished with parsnip crisps and pea shoots. (ve) (gf) **£14.95**

Vegan halloumi, chickpea and mango tikka masala with a timbale of basmati rice. (ve) (gf) **£14.95**

Roasted Mediterranean vegetable and lentil lasagne served with your choice of chips and peas or salad and garlic croutes. (ve) (gf) **£14.95**

SALADS

Chicken Caesar salad, chargrilled breast of chicken, cos lettuce, anchovies, crisp smoked bacon and garlic croutes, classic Caesar dressing and warm new potatoes. (gf) **£14.95**

Kiln smoked salmon and crayfish tail salad, smoked applewood cheese, warm buttered new potatoes dressed with a lemon and chive dressing. (gf) **£15.95**

Flat iron steak cooked medium/rare with crumbled blue cheese, crispy bacon and garlic croutes all served over salad. (gfa) **£15.50**

Watermelon, avocado and feta salad with croutons. **£14.95**

DESSERTS

Triple chocolate brownie served with vanilla pod ice cream and Chef's honeycomb. (gf)	£6.95
Raspberry and white chocolate pavlova. Soft centred meringue filled with Chantilly cream, raspberries and drizzled with Belgian white chocolate with berry compote. (gf)	£6.95
Steamed sticky toffee pudding with rich toffee sauce and lashings of custard.	£7.25
Classic Italian lemon meringue, served with Norfolk raspberry sorbet.	£7.50
Chef's Cheesecake of the Day Our creamy house cheesecake served with Chefs' choice of accompaniment.	£7.50
Steamed chocolate sponge pudding with rich chocolate sauce. (ve)	£6.95
Orange and rosewater panna cotta, pistachio shortbread and fresh berry compote.	£7.25
Zesty Key lime crunch, served with creamy coconut ice-cream.	£7.50
Cheese and biscuits A hearty serving of Black Bomber Cheddar, Baron Bigod Brie-style and Mrs Temple's Binham Blue served with cheese biscuits, fruit chutney, celery and fruit. (gfa)	£8.95
Dann's local luxury ice-cream and sorbet. Please ask your server for today's selection.	£1.70 per scoop

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