

STARTERS

Fresh ciabatta bread, Sicilian olives, dipping oil and balsamic syrup. (gfa) (ve) Ideal for two to share.	£8.00
Chef's homemade seasonal soup of the day with fresh bread and butter. Please ask a member of staff for today's choice. (gfa)	£7.50
Classic garlic button mushrooms cooked in a creamy white wine and garlic cream sauce served with crunchy garlic croutes. (gfa) (v)	£8.50
	Add Stilton (gfa) (v) £9.50
Classic plump Norwegian prawns and kiln-smoked salmon served over a crisp salad dressed with Marie-Rose with bloomer bread and butter.	£9.95
Deep-fried Brie wedges with red onion marmalade or sweet chilli sauce.	£8.95
Devilled crispy breaded whitebait dusted with cajun spices, lime and chive aioli and salad garnish.	£8.00
Lamb bon bons with minted yoghurt and salsa verde.	£9.50
Cauliflower pakora with baba ganoush and dressed rocket salad. (ve)	£7.95
Crab Arancini with pea puree and chorizo and red pepper dressing.	£10.50

Special Diets

(v) = Vegetarian. (ve) = Vegan. (gf) = Gluten Free. (gfa) = Can be prepared gluten free if required
Please state when ordering if you require a gluten free meal.
Please advise your server if you have an allergy to any food.

CLASSICS

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.

The Crown's Famous Steamed Steak and Kidney Suet Pudding. Prime cuts of steak and lamb's kidney cooked in a rich real ale gravy. 'His' £20.95
A smaller pudding is available. 'Hers' £17.95

Trio of Lamb: cutlet, pan-roasted rump and bon-bon with dauphinoise potato, sautéed seasonal greens, celeriac purée and redcurrant and juniper jus. £24.95

Pan-fried breast of duck with fondant potato, honey roast roots, sautéed seasonal greens with a roast plum and port jus. (gf) £23.95

Beer battered fish of the day with chunky chips or mixed salad and your choice of minted mushy peas or garden peas. (gfa) £17.00

Chef's Italian-style lasagne baked to perfection and topped with mature Cheddar and parmesan served with garlic bread or chips and salad or peas. £15.95

Pan-seared lambs' liver and bacon with mash potato, crispy fried onions and a rich onion gravy served with seasonal vegetables or peas. (gf) £17.95

Norfolk chicken breast stuffed with spinach, mushroom and parmesan served with dauphinoise potatoes, butternut squash purée, tenderstem broccoli, finished with a white wine, thyme and garlic cream sauce and toasted pine nuts. £18.95

Slow-roast pork belly with crispy crackling, spring onion mash, red wine braised red cabbage, apple cider gel and an Aspall's cider roast reduction. (gf) £20.95

Seafood gratin of smoked haddock, cod, salmon and prawns, poached in a creamy leek and dill sauce, baked with a Farmhouse Cheddar crumble. £17.95

Wholetail Whitby breaded scampi served with skinny fries and garden peas or salad. £15.95

Beef Bourguignon - prime cuts of tender steak, slow-braised in a rich red wine sauce, crispy bacon lardons, shallots, silverskin onions and mushrooms with creamy mashed potato and seasonal vegetables. (gf) £19.95

Butter chicken with basmati rice, Chef's onion bhaji, poppadom and mango chutney. £22.50

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From the Chargrill

Spicy salt and pepper chicken skewers: griddled, marinated breast of chicken skewers and garlic butter served suspended over skinny fries, mixed salad, and warm pitta bread.	£18.00
Mediterranean-style lamb skewers served suspended over skinny fries with a mixed salad, warm pitta bread and minted yoghurt.	£18.95
10oz Gammon Steak. Waveney smoked gammon steak served with a basil and garlic beef tomato, roast field mushrooms, onion rings, chunky cut chips, garden peas and either fried egg or slice of pineapple. (gfa)	£17.00
10oz rump steak cooked to your liking and served with a basil and garlic beef tomato, roast field mushroom, beer-battered onion rings, chunky cut chips.	£23.00
8oz sirloin steak cooked to your liking with a basil and garlic beef tomato, roast field mushroom, beer-battered onion rings and chunky cut chips.	28.00
Selection of steak sauces.	
Peppercorn, red wine and Stilton cheese or creamy garlic butter. (gf)	£4.00
Add pan-fried garlic buttered king prawns. (gf)	£7.00
Banningham Classic Burger. 6oz Prime steak burger in a brioche bun with our burger sauce, salad and dill pickle with skinny fries, coleslaw and beer-battered onion rings.	£17.00
Double stack	£6.00
Add bacon, Monterey Jack, mushrooms or fried egg	£2.00
 <i>V is for</i>	
Wild mushroom risotto with shallots, spinach, parsnip crisps, toasted pine nuts and pea shoots. (ve)	£17.00
Banningham vegan burger of lentils, spring onions and paprika in a brioche bun with lettuce and vegan mayonnaise served with skinny fries and salad. (ve) (gfa)	£15.95
Chef's chickpea, spinach, sweet potato Malaysian curry with basmati rice and mango and spring onion salsa. (ve)	£16.95

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DESSERTS

Chef's cheesecake of the day. Our velvety house cheesecake (please ask a member of staff for today's flavour), served with your choice of pouring cream or a scoop of vanilla ice-cream.	£8.95
Pavlova with Chantilly cream and winter fruits coulis.	£7.95
Sticky toffee pudding with lashings of custard or ice-cream or pouring cream.	£8.95
Triple Chocolate Brownie served with vanilla seed ice-cream and smashed honeycomb.	£9.25
Mango and coconut slice. Ginger crumb biscuit base with mango and coconut mousse topped with mango gel and sprinkled with toasted coconut served with raspberry sorbet. (ve) (gf)	£8.00
Treacle tart with berries and clotted cream, ice-cream or custard.	£9.00
Belgian waffle with vanilla ice cream and a choice of maple sauce, chocolate sauce or toffee sauce.	£8.50
White chocolate and raspberry crème brûlée with crisp caramelised sugar and a homemade shortbread. (gf)	£8.50
A selection of luxury local ice-creams and sorbets. Please ask your server for today's choice including vegan options	per scoop £2.00
Cheese and biscuits. A hearty serving of Farmhouse Cheddar, Binham Blue and Copys Cloud served with biscuits, caramelised onion chutney, celery and fruit. (gfa)	£9.75

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