



A La Carte

Starters

Soup of the Day

£5.50

served with buttered rustic bread

Three Crowns Smokies

£7.50

smoked haddock in a creamy veloute topped with mature cheddar cheese, fresh dill, snipped chive and a tiger prawn

Home Made Goat's Curd

£7.25

with beetroot and chicory salad

Confit Chicken and Wild Mushroom Croquettes

£7.25

with saffron aioli

Bubble and Squeak

£7.50

with poached hen's eggs and chive hollandaise

Poached Scallops

£8.95

in minted pea broth

Chargrilled Asparagus

£6.95

with poached hen's egg and hollandaise

Dill and Gin Cured Sea Trout

£7.50

fillet of sea trout with dill, gin and juniper berries served with toasted rustic bread and horseradish crème fraiche



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Main course

Classic Coq au Vin

£14.50

with confit garlic mashed potatoes and French beans

Three Crowns Fish Pie

£15.95

salmon, smoked haddock and hake in a light veloute flavoured with dill and parsley topped with mashed potato and crumbled cheddar served with buttered broccoli

Spinach, Walnut and Stilton Strudel

£14.95

with wild mushroom fricasee

Baked Cromer Crab

£16.95

with Berkswell cheese, warm chive Jersey Royals* and baby leaf salad

Rump of Lamb

£17.50

with salsa verde, mange tout and rosemary and sea salt potato wedges

Lemon and Parsley Baked Cod

£15.95

with garlic buttered Jersey Royals* and courgette noodles

Salt Beef and Cornichon Salad

£14.50

with sour dough croutons, Dijon mustard dressing and slaw

Pea, Mint and Asparagus Risotto

£13.95



with a parmesan crisp

From the chargrill

8 to 10 ounce prime rib eye or sirloin steak

£24.00

with skin on fat chips, garlic butter and balsamic cherry tomato salad

Steak Sauces

peppercorn, blue cheese and peppercorn, classic béarnaise

£2.00

Sides

Buttered new potatoes or French shoestring fries

£3.00

Seasonal vegetables or house salad

£3.50

Skin on fat chips

£3.75

Chargrilled asparagus

£4.00

*Subject to seasonal availability