

Lunch Menu

Please order at the counter

Fresh Cromer Crab

Our Fresh Cromer Crab is all caught, cooked & dressed by local fishing families & fishmongers - JJ & CAS Davies, just round the corner on Garden Street and Jonas Seafoods on the Holt Road.

Freshly Caught & Dressed Cromer Crab Salad

A whole dressed Cromer Crab, served with Fresh Salad, Homemade Coleslaw & Hot Buttered Potatoes, 14.95

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Fresh Cromer Crab & Salad Sandwich 9.95, Baguette 10.95
with Fresh Salad Garnish

Choose your additions...

Prawns Marie-Rose, 4

Half a Crusty Baguette & Butter, 1.5

Piper's Crisps 1.75

Gluten Free Toast & Butter, 2

Perfectly pair your Cromer Crab lunch with a pint of Panther Brewery Local Beer or glass of our House White or Rosé Wine...

Hunter – Dry Hopped Lager, 4.5%, 500ml, 4.95

Catawall – New England IPA, 4.4%, 500ml, 4.95

Cortestrada Garganega Pinot Grigio. Italy (White) **Gold County Zinfandel Blush.** California. (Rosé)

175ml, 6

250ml, 7

Bottle, 20

What is a 'dressed' Crab? A dressed Cromer Crab has been boiled and chilled before having all the white & brown meat expertly hand-picked from the shell, legs & claws then returned to the shell to serve. Each of our Fresh Cromer Crab Sandwiches & Salads is made using a whole dressed crab, every time!

What makes Cromer Crab so special? Cromer Crabs are brown crabs that have been caught off the coast of Cromer by local families for centuries. The chalk seabed & nutrient rich waters around Cromer make for a particularly flavoursome, tender and fragrant crab that have generous quantities of meat and a relatively high proportion of white to brown meat.

Homemade Soup

Carrot & Ginger (VG), 6.5

*Served with ½ a crusty baguette & butter
or enjoy with a toasted **Homemade Cheese Scone** or **Gluten Free Toast**, +.50*

Signature Sausage Rolls

Handmade by our own team of in-house chefs & bakers.

Signature Norfolk Sausage Roll

Our No.1 selling product! - Original Norfolk Pork wrapped in Flaky Puff Pastry, 3.5

Sausage Roll of the Month

Norfolk Pork with Caramelised Bramley Apple & Fennel, 4

Chickpea & Sweet Potato Plant-Based Roll (VG)

Kabuli Chickpeas, Sweet Potato, Red Onion & Garlic, 3.5

Why not enjoy as a light lunch with fresh salad & house coleslaw, 3.

Homemade Quiche & Pizza Baguette Slices

Choose from **Classic Quiche Lorraine – Smoked Bacon, Mature Cheddar & Onion**
or **Italian Caprese - Tomato, Basil & Mozzarella**,
fresh salad & house coleslaw, 7

Homemade Cheddar Cheese & Tomato Pizza Baguette Slice (V),

fresh salad & house coleslaw, 6

Avocado Toast

Smoked Back Bacon, Torn Chicken Breast, Fresh Tomatoes and Chilli & Lime Avocado
on Sourdough Toast, drizzled with Sweet Chilli Sauce, 8.95

Sautéed Spinach & Garlic Sautéed Mushrooms and Chilli & Lime Avocado
on Toasted Sourdough (V), 8.95

Top it with Smoked Back Bacon, 2

Homemade Mixed Bean & Vegetable Chilli (GF, VG)

with Fresh Salad & your choice of Long Grain Rice or Jacket Potato, 9.95

Something to top it off?

Add Smashed Avocado (VG), House Coleslaw (VG) or Grated Cheese for 1.5*

Ménage à trois? Top with all three for 3.95

**Violife Plant Based Cheese Also Available*

Bistro Ciabatta Baguettes

with Fresh Salad Garnish

BLT – Hot Smoked Bacon, Salad Leaves, Tomatoes, 7.95 – *Add Chicken, 2*

Prawns Marie-Rose – Coldwater Prawns in Marie Rose Sauce with Fresh Salad Leaves, 8.95

Norfolk Sausage – Butcher's Norfolk Sausages with Honeyed Mustard, 7.95

Avocado - Smashed Avocado, Violife Alt Cheese & Fresh Tomato (VG), 7.95 – *Add Crumbled Feta, 1.5*

& served toasted...

The Forager – Spinach & Garlic Mushrooms (VG) with Cheddar Cheese or Violife Alt Cheese, 7.95

Hunters – Chicken Breast, Smoked Bacon & Melted Cheese with Smokey Barbecue Sauce, 7.95

Classic Sandwiches

with Fresh Salad Garnish, 5.50

Upgrade your sandwich to a ciabatta baguette, +1.

Free Range Egg Mayonnaise & Cress, Tuna Mayonnaise & Cucumber, Mature Cheddar & Tomato, Butcher's Ham Salad (+.75)

Add Piper's Crisps & House Coleslaw or a mug of homemade soup to any ciabatta or sandwich, 3

Toasted Sandwiches

with Fresh Salad Garnish

Upgrade to a toasted ciabatta baguette, +1.

Cheese & Tomato or Red Onion, 6.5

Bacon, Brie & Cranberry, 7.5

Butcher's Ham & Cheese, 6.95

Upgrade to a Croque Monsieur +1 – Creamy Cheese & Dijon Mustard Bechamel with Grilled Cheese topping

Tuna, Red Onion & Cheese, 6.95

Add Piper's Crisps & House Coleslaw, 3

Add a mug of homemade soup to any baguette or sandwich, 3

Jacket Potatoes

Served with fresh garden salad.

Sautéed Garlic & Spinach Mushrooms (VG), 8.95

*Add Crumbled Feta, Violife Alt Cheese or Mature Cheddar, 1.5
or try it with Smoked Back Bacon, 2*

Tuna Mayonnaise 7.95

Prawns Marie-Rose, 9.95

Cheese & Beans or Coleslaw (V) 7.95 - *with all three, 8.95*

Bacon, Brie & Cranberry Sauce 9.95