

FRESH CROMER CRAB

Please order at the counter

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. Cromer Crab is a natural product with rising popularity & limited supply, fishing is subject to the weather & tide conditions therefore all dishes are subject to availability.

All of our Cromer Crab dishes are prepared using a whole dressed Cromer Crab, from our classic Crab salads & sandwiches to our new specials for the 2025 season.

Classic Cromer Crab Salad

A whole dressed Cromer Crab, served with fresh salad, homemade coleslaw & hot buttered potatoes, 18.
Add half a crusty ciabatta baguette & butter or a slice gluten free toast, 1.5.

Fresh Cromer Crab & Salad Sandwich

on white or wholemeal bread with fresh salad garnish & lemon, 12.5.
Add Piper's crisps & house coleslaw, +3.

Fresh Cromer Crab & Salad Ciabatta Baguette

on white or wholemeal bread with fresh salad garnish & lemon, 13.
Add Piper's crisps & house coleslaw, +3.

*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, 6

Catawall – New England IPA, 4.4%, 500ml, 6

Pinot Grigio, Chile (White)

Zinfandel, California. (Rosé)

175ml, 6.5

250ml, 7.5

Bottle, 21.95

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.

LUNCH

Please order at the counter

Served from 11am

(V) – Vegetarian, (VG) – Vegan, (GF) – Gluten Free, (DF) – Dairy Free

Food Allergies & Dietary Requirements: If you or a member of your party suffers from food intolerances or allergies, please discuss your requirements with a member of staff when ordering.

Please note our kitchen does handle many common allergens therefore it is impossible to guarantee that any dish will not contain traces of these.

Homemade Soup of the Day with ½ a crusty baguette & butter, 7.

*Upgrade & enjoy with a toasted **Homemade Cheese Scone**, +1.5 or opt for **Gluten Free Toast**, +.50*

Add a mug of soup to any sandwich or baguette order, +3.

Homemade Sausage Roll

Choose from our best-selling Signature Norfolk Sausage Roll, plant based Sweet Potato & Chickpea Roll (VG) or special edition sausage roll. Served with fresh salad & house slaw, 7.5.

Add hot buttered potatoes, +2.

Homemade Quiche

Individual quiches made at our takeaway & production kitchen, West Street Deli – opposite Lizzie's Fruit & Veg. Served with fresh salad, house slaw & hot buttered potatoes, 10.

Pizza Baguette Slice (V)

Mature Cheddar Cheese, Fresh Tomato & Rich Tomato Sauce on a slice of ciabatta baguette with fresh salad & coleslaw, 6.5.

Lasagne al Forno

Homemade beef lasagne with salad, coleslaw & garlic bread, 14.

Butcher's Ham Salad

Butcher's gammon ham, fresh garden salad, house coleslaw & hot buttered potatoes, 10.

Baked Potatoes

All served with fresh garden salad.

Homemade Chilli con Carne, 13

Add Avocado Guacamole (VG), House Coleslaw (V) or Grated Cheese for 1.5 each or all three for £4.*

Coronation Chicken, 10

Torn chicken breast with sultanas & coriander in a creamy, mild curry sauce.

Bacon, Brie & Cranberry Sauce, 11

Smoked back bacon & creamy French brie with sweet & vibrant cranberry sauce.

Mature Cheddar Cheese & Beans (or House Coleslaw) (V), 10

Tuna Mayonnaise, 10

Avocado Toast

Classic Avo, 8.5

Smashed avocado on sourdough toast finished with roasted vine tomatoes, pumpkin seeds, cracked black pepper, smoked paprika & balsamic glaze, 8. Additions: Greek Feta, Button Mushrooms, Smoked Back Bacon, all £2 each

Chicken & Bacon, 10

Smoked back bacon, torn chicken breast, fresh tomatoes & smashed avocado on sourdough toast, drizzled with sweet chilli sauce, 10

Mediterranean, 10

Roasted med veg, deli houmous & smashed avocado on toasted sourdough, served with your choice of yoghurt & mint dressing or spicy sriracha chilli sauce.

Bistro Ciabatta Baguettes

with fresh salad garnish

Classic BLT

Hot smoked bacon, salad leaves, fresh tomatoes, 9.

Add torn chicken breast, +2

Norfolk Sausage

Cromer butcher's sausages with your choice of ketchup or brown sauce, 8.

Ham, Brie, Sweet Chilli

Butcher's ham, creamy French brie & sweet chilli sauce, served toasted, 9.5.

Hunters

Torn chicken breast, smoked bacon & melted cheese with smokey barbecue sauce, served toasted, 10.

Toasted Sandwiches

on white or wholemeal bread with fresh salad garnish. Change to a toasted ciabatta baguette, +1.

Cheese & Tomato or Red Onion, 7

Bacon, Brie & Cranberry, 9

Butcher's Ham & Cheese, 7.5

Upgrade with our Creamy Cheese & Dijon Mustard Bechamel with Grilled Cheese topping, +1

Tuna, Red Onion & Cheese, 8.5

Classic Sandwiches

on white or wholemeal bread with fresh salad garnish. Change to a ciabatta baguette, +1.

Coronation Chicken, 8

Butcher's Ham Salad, 7.5

Free Range Egg Mayonnaise & Cress, 6.5

Tuna Mayonnaise & Cucumber, 7.5

Mature Cheddar & Tomato, 6

*Add Piper's crisps & house coleslaw to any order, +3
or a mug of homemade soup, +3*