



C R O M E R

UPSTAIRS RESTAURANT

eat@no1cromer.com
01263 515983

To Start

Native Maldon Oysters with Shallot Vinegar dressing, Lemon and Tabasco *MS SP	3.50 per Oyster
The No.1 Kings Lynn Brown Shrimp Cocktail with Brown Bread *CS, EG, FH, SP, WH	12.00
Beetroot & Gin Gravadlax of Chalk Trout with Soda Bread *FH, SP, WH, MK	11.00
Classic Moules Marinière with Garlic Bread *MS, SP, MK, WH	10.00
Salmon & Smoked Haddock Chowder *FH, MK, SP, WH	11.00
Baked Scallops in Puff Pastry with Bacon & Malt Vinegar Butter Sauce *MS, SP, MK, WH, EG	14.00
Twice Baked Binham Blue Mature Cheddar Soufflé *MK, WH, EG	12.00
Tempura Battered King Prawns with Nam Jim Dipping Sauce *CS, SY, SP, WH	10.00
Seared Flat Iron Steak, Asian Salad & Toasted Peanuts *FH, SP, PN, SY, MK	11.00
Sautéed Wild Mushrooms on Marmite Sourdough Toast *MK, WH, SP	9.50
No1 Popcorn Cockles *MS, SP	9.50
No1 Smoked Platter with Hot Honey Smoked Salmon, Smoked Anchovies, Trio of Smoked Mackerels Rillettes, Sweet Chilli, Beetroot & Horseradish, Smoked Shell on Prawns, Boiled Egg, Pickles, Dill Aioli & Warm Bloomer Bread *FH, EG, MD, SP, CY, CS	9.50

To Follow

Pan Fried Chalkstream Trout with Cauliflower Purée, Tenderstem Broccoli & Champagne Sauce, Sauté Potatoes *FH, MK, SP	25.00
Half of Cromer Lobster Thermidor with Salad and Koffmann Fries *CS, MK, SP	28.00
Roast Monkfish wrapped in Pancetta with Sauté Potatoes & Beurre Blanc *FH, MK, SP	27.00
Cromer Crab & Lobster Linguine *CS, MK, WH, SP	26.00
Salmon & Smoked Haddock Chowder *FH, MK, SP, WH	18.00
The No.1 Classic Moules Marinière with Koffmann Fries *MS, SP, MK	20.00
Grilled Sea Bream with Lobster Bisque Sauce, Creamed Leeks & Sauté Potatoes *FH, CS, MK, SP	22.00
No1 Smoked Platter with Hot Honey Smoked Salmon, Smoked Anchovies, Trio of Smoked Mackerels Rillettes, Sweet Chilli, Beetroot & Horseradish, Smoked Shell on Prawns, Boiled Egg, Pickles, Dill Aioli & Warm Bloomer Bread *FH, EG, MD, SP, CY, CS	19.00
Seared No.1 Rubbed Flat Iron Steak with Grilled Tomato (cooked medium rare), Fried Onions & Chips *MK	22.00
Aubergine Florentine with Red Pepper Coulis and Koffmann Fries *SP, VE	22.00

ALL OUR FOOD IS PREPARED IN A KITCHEN WHICH CONTAINS ALLERGENS. GLUTEN FREE BATTER AVAILABLE ON REQUEST. PLEASE INFORM STAFF OF ANY ALLERGIES & INTOLERANCE'S. OUR FISH IS BONELESS HOWEVER IT IS POSSIBLE FOR THERE TO BE A BONE IN YOUR PORTION.



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From The No.1 Upstairs Fish Shop

Main Meals

Cod and Chips 8/10oz *FH, WH	19.50
Haddock and Chips 8/10oz *FH, WH	19.50
Plaice and Chips 8/10oz *FH, WH	19.50
Mini Fish and Chips 4/6oz *FH, WH	14.50
Tempura Prawns and Chips *CS, WH	18.00

Sides

Mixed Salad *MD	4.50
Coleslaw *EG MD	3.00
Homemade Gravy *CY	3.00
Mushy Peas/Minted Mushy Peas Med 2.00/Lrg	3.00
Curry Sauce *MD	2.00
Garden Peas *VE	2.00
Gherkin *SD	1.00
Chips *VE	4.50
Onion Rings *VE, WH	4.50
Bread and Butter *MK, WH	2.00

Desserts

Warm Chocolate Orange Fondant with Vanilla Ice Cream & Orange Crisps *WH, MK, EG	9.00
Warm Apple & Blackberry Crumble with Proper Custard *WH, MK	9.00
Vanilla Panna Cotta with Passion Fruit Compote & Pistachio Biscotti Crumb *WH, MK, N	9.00
Warm Sticky Toffee Pudding with Stem Ginger Ice Cream & Toffee Sauce *WH, MK, SP, EG	9.00
Selection of Local Cheeses (Baron Bigot, Binham Blue, Norfolk Dapple) Red Onion Chutney and Biscuits *MK, WH, SP, MD, CY	9.00

List of Allergen Abbreviations

CS Crustaceans / CY Celery / EG Egg / FH Fish / LP Lupin / MD Mustard / MK Milk
MS Molluscs / N Nut / PN Peanut / SP Sulphites / SY Soy / WH Wheat / VE Vegan

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