

TAPAS - Made for sharing

Please look at menu board for our Tapas menu

MALDON OYSTERS

The oysters are known for its deep cupped shell, smooth and meaty texture. Rich but not overbearing flavour with a sweet after taste

OYSTERS *MS, SP, WH, MK, CY, SY

Malden Oysters from Blackwater's salty estuary in Essex

Native Maldon Oyster, Shallot Vinegar Dressings £3.50 per oyster

Trio of Native Maldon Oysters -

Shallot Vinegar Dressing / Rockefeller / Tempura & Citrus Gel

1 of each £10.00 2 of each £20.00

3 of each £30.00 4 of each £40.00

STARTERS

Seared Scallops, Cauliflower Puree, Macerated Golden Sultana's, Chervil Oil *MS, SP, MK, SY £15.00

No 1 Kings Lynn Brown Shrimp Cocktail, Brown Bread & Butter *CS, WH, SP, MK, EG, SY £13.00

Crispy Chilli Squid, Asian Salad, Nam Jim Dipping Sauce *MS, WH, EG, MK, SY, FH £10.00

Smoked Haddock & Hot Smoked Salmon Chowder, Toasted Bloomer & Butter *FH, MK, SP, WH, SY £12.00

No 1 Popcorn Cockles, Chilli Vinegar *MS, WH, SY £10.00

Tempura King Prawns, Singapore Chilli Sauce *CS, WH, SP, SY £11.00

Tempura of Mediterranean Vegetables, Garlic Aioli, Parmesan Cheese *WH, EG, MK, SP, SY £10.00

NO1 SMOKED PLATTER *FH, EG, MD, SP, CY, CS, MK, WH, SY

Our smoked fish is sourced from a local smokehouse in Suffolk

Hot Honey Smoked Salmon, Smoked Anchovies, Trio of Smoked

Mackerel Rilette, Sweet Chilli & Beetroot & Horseradish, Smoked

Shell on Prawns, Boiled Egg, Pickles, Dill Aioli & Warm Bloomer

Bread Starter 11.00 Main 23.00

LIST OF ALLERGEN ABBREVIATIONS: (V) - VEGETARIAN (GF) - GLUTEN FREE (VE) - VEGAN

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

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

What we cook in: We use Genco 1974 oil, a special blend of rapeseed and sunflower oils formulated specifically for No1 Cromer. This sustainable oil is 100% recyclable, and once used, it is repurposed into aviation fuel, extending its lifecycle by 40% and supporting a more sustainable future. We use many ranges of locally sourced potatoes specially tested for frying.



CROMER CRAB & LOBSTERS

No1 Supply of Crabs and Lobsters come from pots directly in front of the restaurant by the local legend Fisherman John Davies these have a distinct flavour due to the unique chalk reef in front of us

SPECIALS

Please check the blackboards to see our daily changing specials

MAINS

Roast Monkfish Wrapped in Pancetta, Creamed Leeks & Crab, Pommes Anna, Peppercorn Sauce *FH, MK, CS, SP, WH, SY £28.00

Half of Cromer Lobster Thermidor or Garlic Butter, Pierre Koffmann Fries (Subject to Availability) *FH, MK, CS, SP, SY £29.00

Cromer Crab & Langoustine, Aromatic Bisque, Linguine Pasta, Rocket & parmesan Salad *CS, WH, SP, MK, EG, SY £27.00

No1 Cod Burger, Monterey Jack Cheese, Baby Gem Lettuce, Beef Tomato, Pickle, Tartare Sauce, Toasted Brioche Bun, Hand Cut Chips £20.00

*FH, WH, SP, EG, MK, SY £24.00

Seared 10oz Flat Iron Steak, Grilled Vine Tomato, Chimichurri, Hand Cut Chips *SP, MK, SY £26.00

Grilled Sea Bream, Crispy Chorizo, Roasted Red Pepper, Baby Spinach, Sauteed Potatoes, Charred Corn Salsa *FH, SY, SP, MK, N £19.00

Smoked Haddock & Hot Smoked Salmon Chowder, Toasted Bloomer & Butter *FH, MK, SP, WH, SY £18.00

Tempura of Mediterranean Vegetables, Garlic Aioli, Parmesan Cheese *WH, EG, MK, SP, SY

FROM THE NO.1 UPSTAIRS FISH & CHIP SHOP

Chips *VE, SY	£4.50
Cod & Chips *FH, SY, WH	£21.00
Haddock & Chips *FH, SY, WH	£20.50
Plaice & Chips *FH, SY, WH	£20.50
Mini Pollock & Chips *FH, SY, WH	£15.50
Tempura Prawns & Chips *CS, WH, SY	£19.00
Scampi & Chips *CS, WH	£18.00
Battered Sausages & Chips *WH, SY	£16.00
Battered Chicken & Chips *WH, SY	£19.00

SIDES

Mixed Salad *VE, SP, MD	£4.50
Coleslaw *EG, MD	£3.00
Mushy Peas/Minted Mushy Peas *VE, SP med £2.00 large	£3.00
Curry Sauce *VE	£2.00
Garden Peas *VE	£2.00
Gherkin *SP, MD	£1.00
Chips *VE	£4.50
Onion Rings *VE, WH, SY	£4.50
Battered Brie *MK, WH, SY	£6.50
Bread & Butter *WH, MK	£2.50

DESSERTS

Chocolate Delice, Hazelnut Crumb, Coffee Ice Cream *MK, N, WH	£9.00
Vanilla Panna Cotta with Poached Rhubarb *MK, SP	£9.00
Lemon Cheesecake, Poached Blueberry Compote, Pouring Cream *WH, MK, SP	£9.00
Banana Ice Cream, Caramel Sauce, Banana Crisps *MK	£6.50
Glass of Dessert wine 50ml	£5.00

CHEESE

Selection of Local Cheeses (Baron Bigot, Binham Blue, Norfolk Dapple) Red Onion Chutney & Biscuits *MK, WH, SP, CY, MD	£10.00
Glass of Port 50ml	£5.00

Our meat is sourced from a reputable local family butcher, who rears its own herd of cattle, carefully selected from North Norfolk Farms



WHITE WINE

OMBRELLINO PINOT GRIGIO CATARRATTO ITALY

125ML £4.70 175ML £6.70 250ML £9.50 BOTTLE £27

Straw-yellow with light golden hue. Expect a refreshing palate of stone fruit and citrus with refined dry mineral finish

BALADE ROMANTIQUE SAUVIGNON BLANC FRANCE

125ML £5.20 175ML £7.40 250ML £10.50 BOTTLE £30

The wine has a lovely pale-yellow colour. On the nose it exhibits delicate aromas of blackcurrant leaf, apple and gooseberry. On the palate it is elegant, refreshing and aromatic.

BARON DE BAUSSAC VIOGNIER FRANCE

125ML £5.90 175ML £8.30 250ML £11.90 BOTTLE £34

A richly textured white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple.

EL CANTE ALBARINO SPAIN

125ML £6.20 175ML £8.70 250ML £12.40 BOTTLE £36

Nectarine, apricot and peach are in perfect balance with a zesty and well-defined citrus backbone.

KOKAKO SAUVIGNON BLANC NEW ZEALAND

125ML £6.40 175ML £8.90 250ML £12.70 BOTTLE £37

Gooseberry, pink grapefruit and tropical passionfruit with a citrus backbone. Fresh acidity with more mid-palate weight.

DOMAINE PASSY LE CLOU CHABLIS FRANCE

125ML £7.70 175ML £10.80 250ML £15.40 BOTTLE £45

Golden colour with an expensive nose of floral notes & green apple. The palate has a classic Chablis minerality, a long, elegant finish.

SPARKLING

APERICENA PROSECCO 20CL ITALY

BOTTLE £9.00

Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.

ZARLINO PROSECCO DOCG ITALY

BOTTLE £30.00

Delicate tropical fruit notes float through a refreshing mousse. Elegant, citrusy and light.

SAINCHARGNY 'EXTATIC' CRÉMANT DE BOURGOGNE BRUT BLANC FRANCE

125ML £6.90 175ML £9.60 250ML £13.70 BOTTLE £40

The nose is intense and offers succulent and gourmet aromas of dried fruit and hazelnuts. Fresh and subtle on the palate, with fruity and spicy notes

PAUL DROUET BRUT CHAMPAGNE FRANCE

BOTTLE £60.00

Apple and brioche lead the way in this medium bodied, fruity and classically biscuity style of champagne.

CHAMPAGNE DEVAUX OEIL-DE-PERDRIX

BOTTLE £65.00

Delicate and moreish flavours of redcurrant and raspberry from the vineyards of Michel Parisot.

RED WINE

BEAUTÉ DU SUD MALBEC FRANCE

125ML £5.90 175ML £8.30 250ML £11.90 BOTTLE £34

Blackberries, plums and blueberries, accompanied by a subtle touch of spice. Juicy, smooth and weighty palate.

BALADE ROMANTIQUE PINOT NOIR FRANCE

125ML £5.20 175ML £7.40 250ML £10.50 BOTTLE £30

Both elegant and delicate, this Pinot Noir wine offers fine aromas of raspberry, blackcurrant and cherry complemented by slight hints of spices.

FLEURIE GEORGES DUBOEUF FRANCE

125ML £6.90 175ML £9.60 250ML £13.70 BOTTLE £40

Classic Fleurie with fresh cherry fruits and a fragrant, floral perfume. Concentrated fruit and light tannic presence are testament to the cru status of this wine. An attractive wine with a silky texture.

ROSE

BALADE ROMANTIQUE ROSÉ FRANCE

125ML £4.90 175ML £6.90 250ML £9.90 BOTTLE £28

Provence-style rose bursting with aromas of stone fruit, raspberry, strawberry and white flowers and a stroke of acidity on the finish.

NICOLAS ROUZET, COTEAUX D'AIX EN PROVENCE FRANCE

125ML £6.40 175ML £9.00 250ML £12.90 BOTTLE £37

A pale delicate rose, both fine and elegant with red berry notes. The palate is round and marked by strawberry, raspberry, redcurrant and a hint of peppery spice.

ALES, BEERS & CIDERS

No.1 Golden Pale Ale 500ml 4%	£5.80
No.1 Lager 330ml 4.5%	£4.50
Whinhill Cider 500ml 6.4%	£6.50
Aspalls Cider 330ml 5.5%	£6.50
Peroni 330ml 5%	£4.70
Corona 330ml 4.5%	£4.50
Ghost Ship 500ml 0.5%	£6.00
Peroni 330ml 0%	£3.90

SPIRITS (PER 25ML MEASURE)

Bells or Jamesons Whisky	£4.80	Smirnoff Vodka	£4.40
Courvoisier Brandy	£4.40	Bacardi	£4.40
Disaronno	£4.40	Jack Daniels	£4.00
Tia Maria	£4.00	Poppyland Rum	£4.80
Poppyland Gin	£4.80	Mixers	£2.20

SOFT DRINKS

Coke, Diet Coke, Lemonade, Fanta Orange, Vimto	
	Half Pint £3.00 Pint £3.70 Dash £1
Fentimans Dandelion & Burdock	£3.80
Fentimans Ginger Beer	£3.80
Fentimans English Wild Elderflower	£3.80
Fentimans Victorian Lemonade	£3.80
Coastal Sparkling or Still Water	330ml £2.50 750ml £5.00
Frobisher's Orange Juice 250ml	£3.80
Norfolk Apple Juice by the glass	£3.50
Simply Fruits	£2.10
Ninju: Tropical, Apple, Strawberry or Blackcurrant	£2.70

HOT DRINKS

Filter Coffee	£2.70
Americano	£3.70
Cappuccino	£3.70
Latte	£3.70
Espresso single	£2.70 double £3.70
Pot of Tea for One	£3.00
Peppermint, Green or Earl Grey Tea	£3.10
Caramel or Vanilla Shot	40p
Hot Chocolate or Luxury Hot Chocolate	£4.50