



STARTERS

- No.1 Classic Prawn Cocktail served with salad and bread CS, EG, WH, SY £10.00
- Breaded Whitebait served with aioli dip WH, FH, EG £9.50
- 6 Sticky Tempura Prawns served with Singapore Chilli sauce CS, SP £11.00 (GF)
- Spiced Cockle Popcorn served with chilli vinegar SP, MS, WH, SY, CS £11.00
- Crispy Chilli Beef, sticky sesame glaze and dressed salad SE, EG, SY, CY, WH £10.00
- Halloumi Fries served with sweet chilli and lime yoghurt dip MK, GF £10.00
- Salt and Pepper squid served with a citrus aioli EG, MD, SY, WH £10.00

MAINS

- All fish is seasoned with sea salt (unless asked otherwise)
- Cod & Chips FH, SY, WH £21.00 8/10 oz
 - Succulent Cod skinned and boned, sustainably sourced Mini Pollock & Chips WH £14.50 4/6 oz
 - Plaice & Chips. Our beautiful Plaice in golden batter FH, SY, WH £19.50 8/10 oz
 - Haddock & Chips FH, SY, WH £19.50 8/10 oz
 - No1 Cromer's classic fish just the way your Mum and Dad liked. 'Catch of the Day' Ask server for today's catch @ market price FH, SY, WH 8/10 oz
 - Whitby whole tail Scampi and Chips SY, WH, CS £18.00
 - Local Farmed GF graves battered Sausages and Chips (GF batter available), SY, WH £16.00
 - Succulent Chicken Strips, Smoky BBQ Sauce and Chips SY, WH £19.00
 - Battered Mushy Pea Fritter with Mint Sauce and Chips, crisp on the outside with seasoned Pea Filling SY, SP, GF, VE £15.00

SPECIALS

Please check the blackboards to see our changing specials

CATCH OF THE DAY

Please ask your server for today's catch @ market price

Our white succulent Cod is skinned and boned, the delicious Haddock is served boneless with skin on (when available) and both are sourced from the clear waters of the North Atlantic. All our fish is MSC certified and sustainably sourced.

We use premium quality Icelandic fish and is sourced from the North Atlantic Arctic sea around Iceland by the two vessels 'Rammi' and 'Ramoen'

BURGERS - All served with Chips

- No1 Cod Burger, Monterey Jack Cheese, Baby Gem Lettuce, Beef Tomato, Coleslaw, Pickle, Tartare Sauce, Toasted Brioche Bun, Chips FH, WH, SP, EG, MK, SY, SE £20.00
- Southern Fried Chicken Burger served in a toasted brioche bun with ranch dressing, pickles, chips and slaw WH, SY, EG, MD, SE, MK, CY £19.00
- Deep Fried Halloumi Burger served in a toasted brioche bun with homemade smoked bbq ketchup chips and slaw WH, EG, MK, MD, SY, SE £19.00 (v)

CHILDREN'S MAINS

£12.00

- Battered Fish *FH, WH, SY
- Battered Sausage *(GF batter available) FH, WH, SY
- Chicken Strips *WH, SY
- Scampi *CS, WH
- Mushy Pea Fritter *SP, VE

DESSERTS

- Ice Cream *MK, EG 2 Scoops £5.00 3 Scoops £6.50
 - Vanilla, Chocolate, Raspberry Ripple, Mint Choc chip, Butterscotch or Raspberry or Lemon Sorbet (may contain traces of nuts)
 - Chocolate Brownie with Vanilla Ice Cream *EG, WH, SY, MK £7.50
 - Mr Whippy Sundae *EG, MK £5.00
 - Gelato Special *EG, MK, SY £6.00
- Children's meals are served in a fun bucket and spade, and they can even come and colour in with our resident crab, apply named Cromer.

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 *WH, SP, EG, FH, MK, CY, SY, MD £2.00
- Gravy *VE £2.00
- Garden Peas *VE £2.00
- Gherkin *SP £1.00
- Pickled Egg *EG, SP £1.00
- Pickled Onion *SP, VE £1.00
- Chips *VE £4.50
- Onion Rings *VE, WH, SY £4.50
- Battered Brie *MK, WH, SY £6.50
- Pineapple Fritter *WH, SY £3.50
- Bread & Butter *WH, MK £2.50

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 / SE Sesame / SP Sulphites / SY Soy / WH Wheat

OUR PROMISE

Locally sourced produce is at the heart of our menu and our ethos at No1 Cromer. We only serve the best quality ingredients, and as many as we can are from local and sustainable sources.



Don't forget to reserve a table at our award winning Upstairs Restaurant



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.



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 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, Coke Zero, Dr. Pepper, 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
Milkshake: Strawberry, Banana or Chocolate	£5.00
(Made with luxury Norfolk ice cream and milk)	
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