

SMALL PLATES

Carpaccio of British Tuna, Jalapeño and Olive Gel *FH, MD, SP, SE £11.00
Curry Dusted Monkfish Bites, Singapore Chilli Sauce *FH, SP, MD, MK £9.00
Crispy Pork Belly with Spiced Apple *MK, SP, MD £11.00
Panko Cauliflower with Katsu Sauce *EG, MK, WH, SP, SY £9.00
Brown Shrimp & Sweetcorn fritter with Nam Jim Sauce
*EG, WH, MK, SP, SY, CS £10.00

OYSTERS

*MS, SP, WH, MK, CY
Maldon 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 Purée, Macerated Golden
Sultanas, Chervil Oil *MS, SP, MK £15.00
No 1 Kings Lynn Brown Shrimp Cocktail, Brown Bread & Butter
*CS, WH, SP, MK, EG £13.00
Crispy Chilli Squid, Asian Salad, Nam Jim Dipping Sauce
*MS, WH, EG, MK, FH, SY £10.00
Smoked Haddock & Sweetcorn Chowder, Toasted Bloomer &
Butter *FH, MK, SP, WH £12.00
No 1 Popcorn Cockles, Chilli Vinegar *MS, WH £10.00
Tempura King Prawns, Singapore Chilli Sauce *CS, WH, SP £11.00
Milanese Risotto with Roasted Red Peppers *SP, MK £10.00

MUSSELS

Available as a Starter (with garlic bread) or a Main (with fries)
Plump, sweet mussels harvested from the waters of Brancaster Staithe,
known for their exceptional flavour. We cook them simply to showcase
their natural freshness.

All Styles Starter - £9.50 All Styles Mains - £19.00

*Subject to availability — in the event of poor weather or limited supply,
high-quality mussels from another trusted source may be used.*

Mussels & Fries – Classic Style *MS, SP, MK, WH

Steamed mussels in a traditional white wine, garlic and
herb broth, served with crisp fries for dipping

Mussels & Fries – Thai Style *MS, MK, SP, FH, SY, WH

Fresh mussels cooked in a fragrant coconut, lemongrass and chilli
broth, finished with coriander and lime. Served with crisp fries

Mussels & Fries – Paysanne Style *MS, SP, WH, MK

Mussels simmered with smoked bacon, onions, white wine and
cream for a rich, rustic French flavour. Served with crisp fries



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, Pavé Potato,
Tenderstem Broccoli and Rich Brown Chicken Jus *FH, MK, CY, SP £29.00
Half of Cromer Lobster Thermidor or Garlic Butter, Pierre Koffmann Fries
(Subject to Availability) *FH, MK, CS, SP £29.00
Cromer Crab & King Prawn, Aromatic Bisque, Linguine Pasta, Rocket &
parmesan Salad *CS, WH, SP, MK, EG £27.00
No 1 Singapore Cod Burger, Monterey Jack Cheese,
Singapore Chilli Sauce, Baby Gem Lettuce, Beef Tomato, Pickle,
Tartare Sauce, Toasted Brioche Bun, Hand Cut Chips *FH, WH, SP, EG, MK £20.00
Seared 10oz Flat Iron Steak, Grilled Vine Tomato, Peppercorn Sauce,
Hand Cut Chips *SP, MK, CY £24.00
Smoked Haddock & Sweetcorn Chowder, Toasted Bloomer & Butter
*FH, MK, SP, WH £19.00
Pan Roasted Stone Bass, Risotto with Vadouvan Sauce *FH, SP, MK, MD £29.00
Milanese Risotto with Roasted Red Peppers *SP, MK £19.00

FROM THE NO.1 UPSTAIRS FISH & CHIP SHOP

Cod & Chips *FH, SY, WH £23.00
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 *WH, SP, EG, FH, MK, CY, SY £2.00
Garden Peas *VE £2.00
Gherkin *SP, MD £1.00
Pickled Egg *EG, SP, MD £1.00
Pickled Onion *SP, MD, VE £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

Warm Chocolate Fondant with Pistachio Ice Cream
*EG, MK, WH, N, SP £9.00
Vanilla Panna Cotta with Coffee Ice Cream and Coffee Custard
*MK, SP, WH £9.00
Warm Bakewell Tart with Vanilla Ice Cream *EG, N, SP, MK, WH £9.00
Passionfruit Ice Cream *MK £8.00
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**

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

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.