
Marshside Menu

ALL OF OUR FOOD IS SERVED WITH ECO-FRIENDLY COMPOSTABLE PLATES, POTS & CUTLERY

British Rock Oysters £10 for 3 - £19 for 6 - £36 for 12
natural with shallot vinegar (MO SD) ~ natural with tabasco (MO) ~ natural with Vietnamese dressing (SD MO S G)
24kcal (per oyster) 25kcal (per oyster) 65kcal (per oyster)

Small Picks

‘Staithe Smokehouse’ Salmon £10
sourdough bread, horseradish yogurt,
pickled cucumber (SD SE F M G) 273kcal

Crispy Squid £8.50
wild garlic aioli, lemon (G E MO) 649kcal

Burrata £8.50
salsa verde (M MU SD V) 439kcal

‘Staithe Smokehouse’ Shell on Crevettes £8
Marie-Rose, lemon (E CR SD CE MU) 225kcal

Saffron Pickled Cockles £5
(MO SD) 50kcal

Tempura Cod Slider £4.50
tartar, gem (G E M F SD) 206kcal

Padron Peppers £5
chilli salt (V) 39kcal

Mains

Dressed Cromer Crab £17
Norfolk potato & chive salad, honey & mustard dressed leaves, cherry tomato, cucumber, lemon
(CE MU SD M E CR) 403kcal

Robata Grilled Shell on King Prawns £16.50
Vietnamese dressing, Asian slaw, lime 396kcal
(CR S G SE)

Ground Wagyu Beef £16.50
soft tortilla, mustard mayo, pickles, crispy onion
(G E M CE MU SD) 771kcal

Smoked Mackerel Panzanella £12.50
focaccia, cherry tomatoes, green beans, kalamata olives
(F G SD MU) 842kcal

Tempura Purple Sprouting Broccoli £12
soft tortilla, feta, Vietnamese dressing, Asian slaw, Gochujang mayo
(F G E S SD M) 440kcal

Half or Whole ‘North Sea’ Lobster & Fries £MP
(subject to availability)
chilled or grilled with garlic & herb butter, house salad, lemon
(CR MU M SD F) 952kcal

Seafood Platter to Share £79

half chilled North Sea lobster (subject to availability), dressed Cromer crab, ‘Staithe Smokehouse’ salmon & shell on crevettes,
four British Rock oysters with shallot vinegar, saffron pickled cockles, smoked mackerel, cold water prawns,
sourdough bread, lemon mayo
(CR F MO SD SE G E CE MU) 904kcal (per person)
Add 4 British Rock oysters £12 (MO SD) 96kcal Add ½ North Sea lobster £MP (CR) 214kcal

Sides £4.50

Skin on Fries (G V) 284kcal / Grilled Sourdough & Salted Butter (G SE M) 634kcal / Norfolk Potato & Chive Salad (E V) 634kcal
/ Pesto & Sun Blushed Tomato Cous Cous (SD G V) 523kcal / Corn on the Cob, wild garlic butter (M V)

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these.

Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions

Allergen Key: Celery/Celery CE, Gluten G, Crustaceans CR, Egg E, Fish F, Lupin L, Vegetarian V Milk M,
Mustard MU, Nuts N, Peanuts P, Sesame SE, Soya S, Sulphites SD, Molluscs MO