

Nibbles

Salt and vinegar cockle popcorn (SD, MS)	£6
Hot coal-roasted flatbread (V, MK, G)	£6
Oysters, seaweed hot sauce (SD, MS)	£4.5 ea

Small plates £9 each

Brancaster Staithe smoked salmon, dill mayonnaise (EG, MK, SD, FH, MD)
Crispy fried chicken, chipotle, coriander (EG, SD, MD)
Cromer crab tacos, avocado, coriander, spring onion (EG, MK, SD, G, CS)
Hummus, spiced chickpeas, ras el hanout, crisp bread (VG, G)
Gressingham duck liver parfait, sourdough (EG, MK, G)
Celeriac, wasabi and basil dressing, crispy artichoke. (VG, SD)
Hashbrowns, pecorino, garlic aioli (V, EG, MK, MD)
Burrata, roasted peaches, chorizo, hot honey (MK, SD)

Main courses

Coal-fired steak, frites, chimichurri, roasted peanut (P, SD)	£26
Gressingham duck, sweet and sour beetroot, crispy kale (SD)	£26
Baked summer squash, rosary ash, pickled mushrooms (V, MK, SD)	£19
Cromer crab gnocchi, sea herbs, chilli and lemon crumb (EG, G, CS)	£25
Baked cod, pea, pancetta, baby gem, salt and vinegar scraps (MK, SD, FH, CY)	£25

Sides £6 each

Chunky chips, béarnaise (V, EG, MK, SD)
Caesar salad (EG, SD, FH, MD)
Truffle and parmesan chunky chips, béarnaise (V, EG, MK, SD)
Blakeney leaves (VG, SD, MD)
New potatoes, crème fraîche, crushed olives (V, MK)
Charred greens, Asian dressing (V, SY, SE)

Norfolk platters All feed two or more people**Lobster £90**

Poached then rested in stock, finished on hot coals, served with béarnaise sauce, garlic butter, fries and local leaves (EG, MK, SD, FH, CS)

Coastal £90

A celebration of the Norfolk coast, Brancaster Staithe smoked salmon and prawns, oysters, crab, lobster, saffron pickled cockles, roll mops and mussels served with a selection of sauces, samphire and coal roasted flat bread (EG, SD, FH, CS, MS, MD)

Beef £90

1kg 50-day aged in a salt chamber, coal-roasted Norfolk rib of beef on the bone. Côte de boeuf, served with local leaves, chunky chips and warm béarnaise sauce (EG, MK, SD, FH)

Pork £85

Rack of Norfolk pork, dry aged in a Himalayan salt chamber, slowly roasted, served with burnt apple sauce, pork puffs, harissa roasted carrots, greens and cider gravy (MK, CY)

Desserts £11 each

Carrot cake, Pedro Ximénex walnut and buttermilk sorbet (V, TN, EG, SY, SD, G)	Raspberry and rose Paris Brest, pistachio (V, TN, G, EG, MK)
Ruby chocolate cremaux, vanilla ice cream, roasted pear (V, EG, MK, SY)	Sharrington strawberries, Mexican mint meringue (V, EG, MK, SY)
Salted caramel tart, malted barley ice cream (V, EG, MK, G)	Mocha Baked Alaska for four people £25 (V, TN, EG, MK, SY, G)

A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings
Please inform your server of any dietary requirements before they take your order

Tree Nuts = TN, Peanuts = P, Egg = EG, Milk = MK, Soy = SY, Sesame = SE, Sulphites = SD, Gluten = G, Vegetarian = V, Vegan = VG, Celery = CY, Fish = FH, Crustacean = CS, Mollusc = MS, Mustard = MD

House pours

Gin, Sapling	4.8
Vodka, Sapling	4.9
Whiskey, Johnnie Walker Black Label	4.9
Bourbon, Maker's Mark	4.9
Rum, Bacardi Blanco	4.9
Tequila, El Jimador Reposado	5.5

Gin

Tanqueray	4.45
Hendrick's	5.95
Brancaster	6.1
Norfolk	6.1
St Giles	6.45
St Giles Divers' Edition (Naval Strength)	6.45
St Giles Raspberry, Rhubarb & Ginger	6.45

Vodka

Chase Marmalade	5.95
Brancaster	6
Grey Goose	6.5
Adnams East Coast Single Malt Vodka	6.7

Rum

Kraken	4.8
Captain Morgan	4.9
Norfolk Premium White	5.1
Norfolk Honey Spiced	5.1
Norfolk Coconut Liqueur	5.1

Bourbon

Woodford Reserve	5.5
Bulleit Rye	5.5
Auchentoshan American Oak	5.95
Bulleit	6.5

Whiskey

Bushmills	5.5
AnCnoc Rascan	5.5
Ardbeg Wee Beastie - 5 Year Old	6
Balvenie 14 Year Old Caribbean Cask	9
Lagavulin	10.5
Yamazaki	13

Cognac/Brandy

Courvoisier VS	4.9
Courvoisier VSOP	7
Courvoisier XO	16

Tequila/Mezcal

Quiquiriqui	4.75
Casamigos Blanco	7.5

Fortified

Cinzano	4.6
Martini Extra Dry	5.1
Martini Rosso	5.1
Lillet	6

Liqueur

Kahlúa	4
Campari	4.5
Drambuie	4.5
Tia Maria	4.9
Cointreau	4.9
Amaretto	5
Baileys	6.6

Aperitifs & Digestifs

Pernod	4.5
Amaretto	5
Château du Breuil Calvados	5
Armagnac Janneau	5.5
Luxardo Limoncello	5.5
Amaro Montenegro	6.25

Non-Alcoholic Aperitifs

Everleaf Marine	2.1
Everleaf Forest	2.1
Everleaf Mountain	2.1

Beer & Cider

Draught

	Pint	Half
Peroni	6.2	3.4
Aspall	5.9	3.3
Guinness	6	3.3
Ghost Ship	4.8	2.65

Bottled

	330ml	500ml	538ml
Peroni Capri	4.95		
Asahi	5.05		
Peroni	4.95		
Peroni Gluten Free	4.95		
Old Mout Berries & Cherries		5.95	
Old Mout Kiwi & Lime		5.8	
Old Mout Pineapple & Raspberry		5.8	
Ghost Ship 0%		5.2	
Peroni 0%	4.65		
Guinness 0% (can)			5.2
Barsham Oaks		4.5	

Soft & Mixers

FeverTree selection (200ml)	3.1
Sparkling & Still Water (75cl)	5.3
Coke, Diet Coke, Coke Zero, Sprite, Fanta (330ml)	4.1
Appletiser (275ml)	3.85
Hartridges: Apple & Mango, Apple & Raspberry, Orange & Passionfruit (275ml)	4.2
Pickle House Tomato Juice (200ml)	4.2
Eager Juice (Half Pint)	2.9

Hot Drinks

Selection of teas	3.4	
Americano	3.4	
Cappuccino	4	
Espresso	2.7	3.1
Flat White	3.9	
Macchiato	2.9	3.6
Hot Chocolate	3.9	
Latte	3.9	
Mocha	4	

	Glass	Bottle
Sparkling & Champagne		
Organic Prosecco Spumante "Fiori di Campo", <i>Italy</i> (o, v, vG)	8	36
Château des Cossé Crémant de Loire, <i>France</i>	8	48
Charmat Rosé, Flint Vineyards, <i>England</i>	10.5	50
Billecart Salmon Brut Reserve, <i>France</i>	14	68
Brut Réserve Taittinger, <i>France</i> (v, vG)		80
Billecart Salmon Brut Rosé, <i>France</i>		82
Cuvée Rosé Laurent Perrier, <i>France</i> (v, vG)		130
Comtes de Champagne, Blanc de Blancs Brut, Taittinger, <i>France</i> (v, vG)		240
Dom Perignon, <i>France</i> (v, vG)		320
White		
Duffour Père & Fils, Côte de Gascogne Blanc, <i>France</i> (v, vG)	7.50	26
Pinot Grigio "Terrazze della Luna", Cavit, <i>Italy</i> (v, vG)	8.50	32
Loureiro, Casa de Vila Nova, <i>Portugal</i> (v, vG)	9	34
Moulin de Gassac Chardonnay / Viognier, <i>France</i> (o)	9	34
Picpoul de Pinet Sélection, Cave de l'Ormarine, <i>France</i>	9.25	35
Joshua' Sauvignon Blanc, <i>New Zealand</i> (v, vG)	9.75	37
Albarino "Pazo das Bruxas", Torres, <i>Spain</i> (v, vG)	11.5	45
Chablis, William Fèvre, <i>France</i> (v)	18.5	75
Bodegas Ondarre, Valdebarón Rioja Blanco, <i>Spain</i> (v, vG)		29
Terre Antiche Gavi di Gavi, <i>Italy</i> (v, vG)		31
L'Espigouette, Côtes du Rhône Blanc, <i>France</i> (v, vG)		32
Virgen Pagos del Galir, Godello, <i>Spain</i> (v, vG)		40
Bacchus 'Fumè', Flint Vineyard, <i>England</i> (v, vG)		45
Sancerre "Terres Blanches", Domaine Roblin, <i>France</i> (v, vG)		49
Roussanne, Eden Valley, Samuel's Collection, Yalumba, <i>Australia</i> (v, vG)		52
Ktima Zafeirakis Malagousia Tyrnavos (Organic), <i>Greece</i> (o)		55
Danbury Ridge, Chardonnay, <i>England</i> (v, vG)		55
Pieropan, La Rocca Soave Classico, <i>Italy</i> (v, vG)		57
Petit Chablis, Domaine Roy, <i>France</i> (v)		60
Puligny-Montrachet, Domaine Jean-Louis Chavy, <i>France</i> (v, vG)		115
Rosé		
Viña Echeverría, Cabernet Franc Rosé, <i>Chile</i> (v, vG)	7.5	27
Rosé 'Aurore' "Côté Mas", <i>France</i>	7.75	28
Côtes de Provence Rosé "Mimi", Vins-Breban, <i>France</i>	10.5	39
Poggiotondo, Rosato Delle Conchigile, <i>Italy</i> (o, v, vG)	12.75	42

All glasses of wine are 175ml

Vegetarian = V, Vegan = VG, Organic = O

	Glass	Bottle
Red		
Fonte Da Perdiz, Douro Tinto, <i>Portugal</i>	7.75	28
Villiera, Merlot, <i>South Africa</i> (v, vG)	8.5	29
Grace Bridge, Pinot Noir, <i>USA</i> (o, v, vG)	8.5	30
Gardenia Tempranillo, Familia Torres, <i>Spain</i> (o)	8.5	32
Château Mahon-Laville Bordeaux, <i>France</i> (v, vG)	9	33
Malbec "Trueno", Los Horaldos, <i>Argentina</i> (v)	9.75	37
Shiraz, Wild Ferment, Yalumba, <i>Australia</i> (v, vG)	11	42
Valpolicella Classico "Lucchine", Tedeschi, <i>Italy</i> (v)	11.5	45
Château Fontareche, Corbieres Vieilles Vignes, <i>France</i> (v, vG)		28
Bodegas LAN, Xtreme Organic Crianza Rioja, <i>Spain</i> (o)		40
Corralillo Garnacha, Matetic (Organic), <i>Chile</i> (o, v)		40
Domaine de la Madone, Fleurie Vieilles Vignes, <i>France</i>		40
Dolcetto di Avada, Guido Matteo, <i>Italy</i> (v, vG)		40
Pulenta, Cabernet Sauvignon III, <i>Argentina</i>		43
Massaya, Terrasses De Baalbeck, <i>Lebanon</i> (o, v, vG)		49
Les Terrasses de Saint Christophe, Saint-Émilion Grand Cru, <i>France</i>		52
Isole e Olena, Chianti Classico, <i>Italy</i> (v, vG)		52
Danbury Ridge, Pinot Noir, <i>England</i> (v, vG)		59
Châteauneuf-du-Pape, Chante Cigale, <i>France</i> (v, vG)		75
Château Langoa Barton Grand Cru Classé, St Julien, <i>France</i>		98
Dessert		
Viña Echeverría, Late Harvest Sauvignon Blanc, <i>Chile</i> (v, vG)	6.5	24
Sauternes, Château Villefranche, <i>France</i>	8	40
Valdespino, Pedro Ximénez 'El Candado' (Half bottle), <i>Spain</i> (v, vG)	8.5	25
Port		
Graham's "Six Grapes" Port, Portugal	7	45
Graham's 10 Y.O. Tawny Port, Portugal (v, vG)	8.5	55
Graham's "Malvedos" Vintage Port, Portugal (v, vG)		75
Sherry		Half Bottle
Valdespino, Fino Inocente, Spain (Half bottle) (v, vG)	6.5	30

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Cocktails

Negroni - Saffron & Pink Peppercorn Gin, White Vermouth, Campari, Elderflower	10.5
Spicy Paloma - Tequila, Grapefruit & Chilli Sherbet, Ginger Beer	11
Rhubarb & Rosemary Daiquiri - White rum, Rhubarb & Rosemary Sherbet	10.5
Tommy's Margarita - Tequila, Lime Juice, Agave	10
Espresso Martini - Vodka, Kahlúa, Espresso	11
Manhattan - Bourbon, Red Vermouth	11.5
Pimm's and Lemonade - Pimms, Lemonade	9.5
Cucumber & Elderflower Collins - Cucumber Infused Gin, Elderflower	11

Seasonal Norfolk cocktails*

Norfolk 75 - Brancaster Gin, Lemon, Prosecco	11
Coconut Espresso Martini - Norfolk Coconut, Baileys, Espresso	11.5
Wild Knight Cosmopolitan - Wild Knight Vodka, Cointreau, Strawberry, Cranberry, Lime	12
Smoky Old Fashioned - English Smoky Old Fashioned	13

Spritz

Cucumber & Mint - Cucumber infused Gin, lemongrass, Côtes du Gascogne	12
Rosé - Rosé, Rosé Vermouth	12
White Port - White Port, Chase Marmalade, Prosecco	12
Aperol - Aperol, Prosecco	12

Non-alcoholic

Saffron & Blood Orange - Everleaf Forest, Blood Orange Soda	12
Grapefruit & Bergamot - Everleaf Marine, Grapefruit Soda	12

*We don't just change our food menu with the seasons. We also change our cocktails, and their availability is dependent on what ingredients are available. They include local produce and follow a zero waste policy by using kitchen menu items.

Breakfast Table £15

Thick Greek yoghurt (V, MK)

Choice of, homemade granola, apple and cinnamon compote, seasonal berry compote, toasted seeds (V)

Selection of freshly baked pastries (EG, MK, SY, G)

Fresh fruit salad (VG)

Sliced cheeses and Norfolk charcuterie (MK, SD)

Fresh sourdough toast and preserves (V, VG, G)

Porridge with crushed berries and local honey (V)

Kitchen £22

(All hot dishes include Breakfast Table items)

Butcher's sausage, dry cure bacon, black pudding, slow-baked mushroom, homemade hash brown, rosemary and thyme baked tomato. (SD, G)

Vegetarian sausage, vegan black pudding, slow-baked mushroom, hash brown, rosemary and thyme baked tomato. (V, G)

The above are served with eggs of your choice

Cley kipper, poached egg and spinach. (EG, MK, FH)

Benedict - topped with dry cure bacon, poached egg and hollandaise sauce. (EG, MK, SD, G)

Florentine - wilted spinach, lime and coriander crushed avocado and poached egg. (V, EG, MK, G)

Royale - Brancaster Staithe smoked salmon, poached egg and hollandaise sauce. (EG, MK, SD, G, FH)

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Afternoon Tea £30 per person

Sandwiches and Savouries

Smoked ham hock and grain mustard mayonnaise,
on granary (EG, MK, SD, G, MD)

Cucumber and cream cheese, on white (V, MK, G)

Smoked salmon, dill creme fraiche on rye (MK, G, FH)

Coronation chicken and corn salsa pinwheel
(EG, MK, SD, G, CY)

Classic Cumberland sausage roll (EG, MK, SD, SE, G)

Scones

Fruit scone, buttermilk scone, preserve and
clotted cream (V, MK, SD, G)

Pastries

Lemon, mascarpone and creme fraiche cake (V, EG, MK, G)

Raspberry, rose and pistachio choux (V, TN, EG, MK)

Chocolate and praline petit gateaux (V, TN, EG, MK, SY)

White chocolate, mango and passionfruit
cheesecake (V, MK, SY)

Your choice of hot drinks

Selection of teas

Americano

Macchiato

Cappuccino

Hot Chocolate

Espresso

Latte

Flat White

Mocha

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