

## Nibbles

Hummus, crispbread, carrot and cucumber  
Flatbread

## Main courses

Coal-roasted flatbread pizza  
Tomato and garden vegetable gnocchi  
Panko-crumbed cod  
Crispy fried chicken  
Hand-cut ham and egg

*Choose two of the following: fries, new potatoes, salad, vegetables, peas*

## Desserts

Saffron Dairy ice cream  
*Choose from strawberry, vanilla or chocolate*  
Norfolk strawberries  
Hand-cut fruit salad

**Two courses £15**

**Three courses £20**

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

## Breakfast Table

Greek yoghurt

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

Selection of freshly baked pastries

Fresh fruit salad

Sliced cheeses and Norfolk charcuterie

Fresh sourdough toast and preserves

Porridge with crushed berries and local honey (on order)

## Kitchen

*(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, baked beans

Vegetarian sausage, vegan black pudding, slow-baked mushroom, hash brown, rosemary and thyme baked tomato, baked beans

*The above are served with eggs of your choice*

Cley kipper, poached egg and spinach

Benedict - topped with dry cure bacon, poached egg and hollandaise sauce

Florentine - wilted spinach, lime and coriander crushed avocado and poached egg

Royale - Brancaster Staithe smoked salmon, poached egg and hollandaise sauce

## Breakfast Table £15

## Breakfast Table and Kitchen £22

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