

## Drinks

Bloody Mary, vodka, pickle house spiced tomato	£10
Smoky Mary, mezcal, pickle house spiced tomato	£10
Grapefruit & bergamot 0% spritz	£12
Saffron & blood orange 0% spritz	£12

## Nibbles

Olives	£4.5
Freshly baked focaccia, garlic butter	£4.5
Brancaster oyster 3 / 6	£12/22

## Small plates

Crispy fried chicken, chipotle	£9
Prawns, lime, garlic	£9
Duck liver parfait, curried sultana	£7
Salt baked beetroot, blue cheese & walnut	£8
Salt cod croquettes, romesco	£9

## Roast Dinner

Roast Iberico pork loin	£25
Roast sirloin of dry aged beef	£27
Nut & Seed roast	£19

*Above roasts are served with traditional accompaniments.*

## Mains

Baked cod, sea herbs, shellfish	£24
Roasted squash, maple, pecan & kale	£19
Truffle risotto	£19
Venison cottage pie	£18

## Sides

Cauliflower cheese	£6
Greens, Beef fat croutons	£6
New potatoes	£6
Roast root vegetables	£6

## Desserts

Apple & blackberry crumble to share, custard and ice cream	£14
Sticky toffee, butterscotch, vanilla ice cream	£8
Vanilla crème brûlée honey madeleine	£8
Cheese	£13
Ice cream: vanilla, chocolate, honeycomb, mint choc chip	£3 each
Sorbet: raspberry, mango & passionfruit, blackcurrant, lemon	£3 each
Tiramisu	£8

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.