

<b>Norfolk Oysters</b> – 3/6/12	£12/ £22/£40
served with seaweed hot sauce, shallot and red wine vinegar, Tabasco	
<b>Nibbles</b>	
Gordo Olives	£4.5
Freshly baked focaccia, butter, oil & vinegar	£5
Grilled Prawns, garlic aioli 3/6/9	£8/£15/£22
Chorizo, hot honey	£6
<b>Small Plates</b>	
Steak tartare, cured yolk, dripping toast	£11
Pork pie, Binham blue, pickles	£11
Brancaster Staithe salmon, capers, parsley	£11
Crab agnolotti, sea herbs, bisque	£11
Spiced hummus, crisp bread	£9
Burrata, pea pesto	£10
Norfolk tomato gazpacho (vg)	£9
Mushroom on toast (vg)	£9
<b>Maltings Sharers</b>	
Côte de Boeuf (1kg dry aged), triple cooked chips, bearnaise, salad	£90
Shoulder of lamb tagine, couscous, flat bread, tzatziki, babaganoush	£75
Rabbit pie, boulangère potatoes, vanilla carrots	£55
Norfolk fish platter – add oysters for £12	£75
Skate Wing, new potatoes, capers, burnt butter	£50
Grilled sardines, panzanella salad	£45
Vegetable tagine, couscous, flat bread, tzatziki, babaganoush	£45
Vegetable squash bake, salad, dressed samphire	£40
<b>Sharing sides</b> <span style="float: right;">£8 each</span>	
Blakeney leaves	
Aylsham greens	
Chunky chips	
New potatoes	
<b>Large Plates</b>	
Steak frites, bearnaise sauce	£30
Tandoori monkfish, dahl, yoghurt dressing	£29
Ham, egg and chips, pineapple relish	£29
Grilled mutton chops, salsa verde	£28
Baked cod, warm tartar, scraps	£26
Maltings fish pie, greens	£26
Feta, pomegranate and walnut salad	£22
Caesar salad – add smoked salmon £8 / add lobster £11	£16
<b>Puddings</b>	
Carrot cake, Pedro Ximenez	£11
Chocolate crèmeux	£11
Tart of the week	£9
Basque cheesecake, burnt orange, vanilla crème fraiche	£9
Rhubarb and ginger millefeuille, ginger ice cream	£9
Coconut pannacotta, cocoa granola, mango, passionfruit	£8
Cheese table	£14
Ice cream and sorbets	£3 per scoop

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.