

Small

Celeriac & thyme velouté, Norfolk sourdough.

Torched mackerel, pickled apple & fennel salad

Smoked Norfolk ham hock terrine, apple and brandy chutney

Large

Slow-cooked pig's cheeks, smoked garlic mashed potato

Poached fillet of plaice, Véronique sauce, Norfolk peers

Roasted Aylsham squash, pumpkin hummus, pickled raisins

Puddings

Plum Bakewell tart, clotted cream

Norfolk ice cream, sorbet

Poached pear Hélène, vanilla sauce, chocolate ice cream

Two courses £27

Three courses £32

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.