

Norfolk oysters - 3/6/12

seaweed hot sauce, shallot & red wine vinegar, Tabasco

£15/£27/£50

Nibbles

Nocellara olives

£5

Norfolk sourdough, mushroom & truffle butter

£6pp

Cockle popcorn

£6

Hash brown bites, garlic aioli, parmesan

£6.5

Honey and mustard Norfolk sausages

£8

Small

Hummus, crispy onions, chickpeas, olive oil, crisp bread

£9

Grilled prawns, aioli 3/6/9

£8/£15/£22

Celeriac velouté, thyme crust, smoked crème fraîche

£11

Braised short rib agnolotti, veal, tarragon

£11

Brancaster Staithe smoked salmon, yoghurt, dill, capers

£13

Game terrine, brandy chutney, toast

£13

Burrata, smoked olive oil, toast, anchovy

£14

Norfolk Sharers

Norfolk fish platter

£85

Shepherds pie, braised carrots, burnt onion

£60

Pot au feu

£60

Sides

Aylsham leaf salad

£8

Eves Hill farm greens selection

£8

Chunky chips/fries, chicken salt

£6

Norfolk peers potatoes, crème fraîche

£6

Large

Norfolk pork chop, grilled hispi

£26

Pan-roasted cod loin, peperonata

£26

Norfolk princess squash, pumpkin seed hummus

£22

Steak frites, béarnaise sauce

£32

Brancaster mussels, fries, sourdough – Large/Small

£28 / 19

Mushroom Vol au vent, truffle, tarragon

£26

Venison ragu, anna potato

£26

Puddings

Pistachio basque cheesecake, pistachio ice cream

£12

Clafoutis, pear and apple compote, clotted cream

£12

Roasted plum Bakewell, port and plum jam, vanilla ice cream

£12

Chocolate fudge cake, milk sorbet

£12

Poached pear Hélène

£11

Selection of fine & local cheeses

£18

Norfolk ice creams and sorbet

£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 amongst the entire team at The Maltings.