

Start

Spiced lentil broth, sourdough

Horseradish panna cotta, soused mackerel, Granny Smith

Crispy pig's cheek croquette, burnt apple sauce

Main courses

Coq au vin, smoked garlic mash, glazed carrot

Beans on toast

Smoked haddock Florentine, poached egg

Desserts

Winter berry crumble, Norfolk vanilla ice cream

Cardamom and lemongrass rice pudding

Warm poacher, onion purée, lavosh

Two courses £24

Three courses £30

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.