

Norfolk Oysters 3/6/12

£15/£27/£50

Seaweed hot sauce, shallot & red wine vinegar

Nibbles

Nocellara olives VG	£5
½ Norfolk sourdough boule, butter V	£8
Hot honey and sherry vinegar glazed chorizo	£8
Hash brown bites, garlic aioli, Parmesan V	£8

Small

Grilled prawns, aioli 3/6/9	£8/£15/£22
Steak tartare, cured egg, beef dripping toast	£14
Asparagus, goat's curd and black garlic tart V	£14
Brancaster Staithe smoked salmon, lemon, capers	£14
Malting's fried chicken, Chipotle and coriander	£11
Hummus & flat breads VG	£11

Norfolk Sharers - Suitable for two to three people

Norfolk seafood platter - Norfolk seafood platter lobster tail, dressed crab, oysters, rollmops, grilled prawns, pickled cockles	£90
Wensum Valley Lamb shank pie, smoked garlic mash, pot roasted carrots	£65

Roasts

Hevingham roast beef	£28
Norfolk cornfed chicken supreme & stuffing	£25
Nut roast V	£20

*All served with roast potatoes, root vegetables, spring greens,
Yorkshire pudding & gravy*

Large

Grilled mutton chops, salsa verde	£28
Pan-roasted cod, pea, warm tartare and scraps	£27
Cauliflower and celeriac tagine, flatbread, babaganoush VG	£26

Sides for the table

Cauliflower Cheese	£8
Eves Hill Farm greens selection	£8
Norfolk peer potatoes, crème fraiche	£8
Roasted root vegetables	£8
Chunky chips/fries, chicken salt	£6

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

Puddings

Sticky toffee pudding, vanilla ice cream V	£9
Crème caramel, crème diplomat V	£11
St Clements bread & butter pudding, custard V	£14
Norfolk ice creams and sorbet	£3 per scoop
Vegan rhubarb fool	£9
Selection of fine & local cheeses	£18

Sharing Pudding

Sunday Crumble, custard & ice cream V	£16
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Dessert Wines

	50ml	100ml	Half Bottle
Il Cascinone Palazzina, Moscato d'Asti <i>Apricot, peach and honey with a zesty citrus</i>	£4.5	£8	£30
Domaine Grange Neuve, Monbazillac <i>Orange marmalade, ripe apricot and honey</i>	£5.5	£9	£40
Cline Mourvèdre, California <i>(perfect with chocolate)</i> <i>Ripe plum, dark cherry & vanilla</i>	£8.5	£14	£60
Sauternes, Château Suduiraut <i>Orange peel, almond and honey</i>	£11	£20	£79

Ports

	50ml	100ml	Bottle
Graham's 6 Grapes <i>Blackberry, liquorice and cassis</i>	£4.5	£8	£45
Graham's Vintage Port, Quinta dos Malvedos <i>Opulent, black fruits and cocoa</i>	£7.5	£14	£105

Liqueur Coffee

Disaronno	£8
Jamesons	£7.9
Baileys	£8
Kahlua	£7

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