

Available Monday - Saturday

12 noon until 4pm

Start

Norfolk asparagus, crispy egg

Roasted fennel velouté, dill crème fraiche, orange oil

Cod and leek terrine, buttermilk dressing, seaweed

Main Courses

Poached plaice, in warm butter sauce, cocotte potato and capers

Braised rabbit leg, baby gem, carrots, liquorice sauce

Warm poacher and caramelised onion tart, poached egg

Desserts

Warm Battenburg, apricot, almond crumb.

Lemon tart, crème fraiche

Chocolate cremeux, parsnip ice cream, coffee sauce

Two courses £27

Three courses £33

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