

**Norfolk Oysters -3/6/12** £15/£27/£50

*Seaweed hot sauce, shallot & red wine vinegar*

**Nibbles**

Kalamata olives VG	£6
Sourdough, sundried tomato butter	£6
Hot honey and sherry vinegar glazed chorizo	£8
Marinated Norfolk dapple, garlic, sea salt	£9

**Small**

Grilled whole king prawns, chilli sea salt, garlic aioli, lime 3/6/9	£8/£15/£22
Beef carpaccio, rocket, Parmesan, lemon, Sicilian extra virgin olive oil	£14
Staithe smoked salmon à la rusa, parsley emulsion	£14
Chicken & leek terrine, onion purée, house pickles, sourdough crisps	£12
Beetroot hummus, roast beetroot, whipped goat's cheese, sourdough crisps	£11
Cucumber & mint gazpacho, croutons, yoghurt	£9

**Norfolk Sharers - Suitable for two to three people**

Hevingham Côte de Bœuf, peppercorn sauce, chips, Eves Hill leaves	£95
Norfolk seafood platter - lobster tail, dressed crab, oysters,	£90
Skate wing, brown shrimp, samphire beurre noisette, Eves Hill leaves, Norfolk potatoes	£80
Pulled lamb, tzatziki, baba ghanoush, pomegranate, pumpkin seeds, flatbreads, bulgur	£72
Spiced roast patty pan (VG), tzatziki, baba ghanoush, pomegranate, pumpkin seeds, flatbreads, bulgur	£45

**Large**

Hevingham 10oz sirloin steak, fries, salsa verde	£36
Barbecued broccoli steak, butter bean hummus, dukkah VG	£20
Barbecued Norfolk pork collar, brandy & orange glaze, savoy, sweetcorn relish	£25
Cod, butter tomato sauce, caperberries, cannellini beans, samphire	£27
Salad Niçoise - Staithe salmon/dressed Cromer crab/Norfolk lobster	£24/£30/£33/£35
Market fish - Please ask a member of our team about today's catch	POA
Baked feta, green summer salad	£23

**Sides for the table**

Eves Hill Greens	£8
Heritage tomatoes, aged balsamic, basil VG	£8
Gem Caesar	£6
Truffle and garlic, potato terrine	£6
Chips or fries	£6
Norfolk Peers potatoes, crème fraîche	£8
Eves Hill leaves	£5.5

Please inform your server of any dietary requirements before they take your order.

A discretionary service charge of 12.5% will be added to your bill. This charge is distributed amongst the entire team at The Maltings

## Puddings

Passion fruit bavarois, mango, raspberry, mango passion salsa	£11
Chocolate crémeux, miso caramel, peanut praline, milk sorbet	£11
Raspberry pot, granola, fresh berries VG	£9
Rhubarb & ginger opera cake, raspberry sorbet	£12
Dann's ice creams and sorbets	£3 per scoop
Norfolk summer berry mess	£18
Selection of 4 fine & local cheeses	£18

## 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 &amp; 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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