

Norfolk Oysters 3/6/12 £15/£27/£50

Seaweed hot sauce, shallot & red wine vinegar

Nibbles

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

Small

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| 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 | £14 |
| Beetroot hummus, roast beetroot, whipped goat's cheese, sourdough crisps | £11 |
| Cucumber & mint gazpacho, croutons, yoghurt | £11 |

Norfolk Sharers - Suitable for two to three people

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| 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 |

Roasts

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| Hevingham roast beef | £28 |
| Roast Norfolk pork belly | £26 |
| Norfolk corn-fed chicken supreme & stuffing | £28 |
| Nut roast V | £20 |

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

Large

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| 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 |

Sides for the table

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| Cauliflower cheese £6 Roast potatoes £6 Roast root vegetables VG £6 |
| Eves Hill greens £6 Eves Hill leaves VG £6 Heritage tomatoes, aged balsamic, basil VG £8 |
| Gem Caesar £6 Chips or fries £6 Norfolk Peers potatoes, crème fraiche £8 |

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

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| Passion fruit bavaois, mango, raspberry, mango passion salsa | £11 |
| Chocolate crèmeux, miso caramel, peanut praline, milk sorbet | £11 |
| Raspberry pot, granola, fresh berries VG | £9 |
| Sticky date pudding, vanilla ice cream | £10 |
| Crème Brûlée, shortbread | £10 |
| Sharing Norfolk summer berry mess | £18 |
| Sharing apple & berry crumble, vanilla ice cream | £18 |
| Selection of 4 fine & local cheeses | £18 |
| Dann's ice creams and sorbets VG | £3 per scoop |

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

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

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