

Nibbles

Olives, anchovies	£6
Mutton tacos, smoked aubergine	£6
Naked oyster, buttermilk, chive	£4.5 ea

Small plates

	£9 ea
Salt and pepper soft-shell crab	
Beetroot tart, Blue Murder, candied walnut	
Salt cod croquettes, romesco sauce	
Hash browns, garlic aioli, pecorino	
Fried chicken, chipotle	
Brancaster Staithe smoked salmon, yoghurt, dill	
Prawns, lime, garlic	
Baked goat's cheese, chicory, blood orange	

Main courses

Iberico pork cutlet, potato puree	£28
Steak frites, chimichurri, toasted peanuts	£26
Moules marinière, fries, sourdough	£18
Baked cod, Kings Lynn brown shrimp	£24
Truffle risotto	£19
Pumpkin gnocchi, goat's cheese	£19

Norfolk Platters

Houghton Hall venison, cottage pie, venison sauce	£80
Grilled turbot, leeks, Norfolk peer potatoes	£80
Coal-roasted 50-day dry aged Côte de Boeuf 1kg	£90
Fish platter, scallops, mussels, oysters, smoked salmon, cockles, smoked prawns, soft shell crab, sea bass, mackerel rilette	£90

Sides

	£6 ea
Chunky chips, béarnaise	
Caesar salad	
Truffle and parmesan chunky chips, béarnaise	
Blakeney leaves	
New potatoes, crème fraîche, crushed olives	
Charred greens, Asian dressing	

Desserts

	£11 ea
Carrot cake, Pedro Ximénez, walnut, buttermilk sorbet	
Spiced orange caramel tart, marmalade ice cream	
Chocolate, banana, lime choux bun, chocolate mousse, miso caramel sauce	
White chocolate custard, raspberry, pistachio	
Duo of cheeses	

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.

Nibbles

Hummus, crispbread, carrot and cucumber
Flatbread

Main courses

Coal-roasted flatbread pizza
Tomato and garden vegetable gnocchi
Panko-crumbed cod
Crispy fried chicken
Hand-cut ham and egg

Choose two of the following: fries, new potatoes, salad, vegetables, peas

Desserts

Saffron Dairy ice cream
Choose from strawberry, vanilla or chocolate
Norfolk strawberries
Hand-cut fruit salad

Two courses £15

Three courses £20

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Breakfast Table

Greek yoghurt

Choice of, homemade granola, apple and cinnamon compote, seasonal berry compote, toasted seeds

Selection of freshly baked pastries

Fresh fruit salad

Sliced cheeses and Norfolk charcuterie

Fresh sourdough toast and preserves

Porridge with crushed berries and local honey (on order)

Kitchen

(All hot dishes include Breakfast Table items)

Butcher's sausage, dry cure bacon, black pudding, slow-baked mushroom, homemade hash brown, rosemary and thyme baked tomato, baked beans

Vegetarian sausage, vegan black pudding, slow-baked mushroom, hash brown, rosemary and thyme baked tomato, baked beans

The above are served with eggs of your choice

Cley kipper, poached egg and spinach

Benedict - topped with dry cure bacon, poached egg and hollandaise sauce

Florentine - wilted spinach, lime and coriander crushed avocado and poached egg

Royale - Brancaster Staithe smoked salmon, poached egg and hollandaise sauce

Breakfast Table £15

Breakfast Table and Kitchen £22

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