

Nibbles

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

Small plates

Salt and pepper soft-shell crab	£9 ea
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

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

Desserts

Carrot cake, Pedro Ximénez, walnut, buttermilk sorbet	£11 ea
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.