Supper & Stay Menu *with supplements*

Supplement prices added where applicable

Norfolk Oysters - 3/6/12

Seaweed hot sauce, shallot & red wine vinegar £15/£27/£50

Nibbles

Kalamata olives VG	£6
Sourdough, whipped butter VG	£6

Small

Spiced butternut squash soup, toasted seeds, crème fraîche V	
Poached pear, Binham Blue velouté, pickled walnut, candied walnuts V	
Honey and mustard Norfolk venison sausages	
Cockle popcorn	
Staithe smoked salmon à la rusa, parsley emulsion	£4.50
Braised short rib, parsnip purée, pickled shallot, horseradish crema	£5.50
Grilled whole king prawns, chilli sea salt, garlic aioli, lime 6|9	£5.50 | £12.50
Game terrine, date ketchup, house pickles, sourdough toast	£2.50

Large

Celeriac fondant, miso caramel glaze, hazelnut tapenade, lemon gel VG	
Pan-roasted chicken supreme, Madeira & tarragon, wild mushrooms, toasted seeds	
Braised maitake mushroom, stout jus, parsnip & potato mash, glazed carrots VG	
Salt-cured cod, clam and leek chowder, crispy leek	£3.50
Brancaster mussels, fries, sourdough	£9.50
Loin of venison, celeriac purée, venison jus, pickled blackberries	£11.50
10oz Sirloin steak, bordelaise sauce, fries	£12.50

Norfolk Sharers

Côte de bœuf, bordelaise sauce, chips, Eves Farm leaves	£43
Grain Stores seafood platter, lobster, Brancaster Mussels, Norfolk smoked salmon, roll mops, oysters, hot sauce, Lemon, tartare sauce, samphire	£43
Maltings, fish pie, eves greens- Smoked haddock, Salmon, cod and king prawn fishpie	£28
Norfolk lamb hot pot, stock-glazed carrots, burnt onion	£25
Princess squash bake, Eves greens, sourdough bread VG	£3

Sides for the table

Eves Farm greens V	£6.50
Radicchio wedge, blue cheese dressing, candied walnuts V	£6
Potato terrine V	£6.50
Chips | Fries, with chicken salt V - on request	£6
New potatoes, crème fraîche V	£6.50
Eves Farm leaves V	£5.50

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

Brûléed rice pudding, Armagnac prunes

Sticky toffee pudding, candied pecans, vanilla ice cream

Malted panna cotta, caramelised white chocolate crumb

Try for a small supplement

Chocolate & caramel tart, milk sorbet	£2.50
Apple tarte Tatin, milk sorbet ***to share***	£2.20
Spiced poached pears, blackberry mille-feuille, green apple sorbet	£3

Dessert Wines

	50ml	100ml	Half Bottle
Il Cascinone Palazzina, Moscato d'Asti *Apricot, peach and honey with a zesty citrus*	£4.5	£8	£30
Domaine Grange Neuve, Monbazillac *Orange marmalade, ripe apricot and honey*	£5.5	£9	£40
Cline Mourvèdre, California *(perfect with chocolate)* *Ripe plum, dark cherry & vanilla*	£8.5	£14	£60
Sauternes, Château Suduiraut *Orange peel, almond and honey*	£11	£20	£79

Ports

	50ml	100ml	Bottle
Graham's 6 Grapes *Blackberry, liquorice and cassis*	£4.5	£8	£45
Graham's Vintage Port, Quinta dos Malvedos *Opulent, black fruits and cocoa*	£7.5	£14	£105

Liqueur Coffee

Disaronno	£8
Jameson	£7.9
Baileys	£8
Kahlua	£7

Supper & Stay Pudding Menu *with supplements*

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