

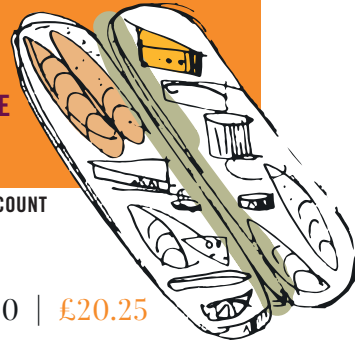


We have free WiFi!
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3-2-1 SPECIAL
SERVED FROM 5PM.
EXCLUDES PLATTERS.

3 COURSES + DRINK £34*
2 COURSES + DRINK £29.50*
1 DRINK INCLUDED

1 GRAZING + 1 MAIN (INCLUDING PIZZA)
+ 1 DESSERT + 175ML PINOT GRIGIO / ZINFANDEL ROSE / TEMPRANILLO OR SCHOONER OF LAGER/CIDER/IPA/AMBER ALE OR A PEPSI, DIET PEPSI OR LEMONADE



*NO ADDITIONAL NORFOLK PASSPORT DISCOUNT

Grazing

We recommend 1-2 to start depending on your appetite or 3-4 for a main.

- ~ Mixed antipasti, green & black olives, sun-dried tomatoes & balsamic pickled onions £5.50 | **£4.95**
- ~ Chargrilled chicken skewers, chorizo ketchup, black onion seeds £5.75 | **£5.18**
- ~ Calamari, harissa & lime mayo £5.75 | **£5.18**
- ~ Cod fish fingers, tartare sauce & lemon £5.75 | **£5.18**
- ~ Crispy beef, sweet chilli relish, spring onion & sesame £5.85 | **£5.27**
- ~ Smoked mackerel pate, focaccia, cucumber & caperberry £5.75 | **£5.18**
- ~ Ham hock & parsley scotch egg, garlic mayo £5.95 | **£5.36**
- ~ Za'atar roasted garlic & feta whip, broad bean, red onion & chive, charred breads £5.50 | **£4.95**
- ~ Red onion, rosemary & garlic focaccia, homemade herb butter, oil & balsamic £5.75 | **£5.18**

Platters

Platter for 1 £12.00 | **£10.80** **Platter for 2** £22.50 | **£20.25**
All served with toasted homemade focaccia & butter.

- | | | |
|--|---|--|
| Store platter
Chorizo, parma ham, warm scotch egg, Binham Blue, Norfolk Dapple, antipasti. | Seafood platter
Crispy calamari, fish fingers, seafood cocktail, smoked mackerel pate, tartare sauce. | Cheese platter
Norfolk Dapple, Binham Blue, Copsey Cloud, celery, chutney, crackers, grapes. |
|--|---|--|

Sides

- | | | | |
|------------------------|----------------------|---|----------------------|
| Dressed house salad | £4.50 £4.15 | Sweet potato fries | £4.50 £4.15 |
| Crispy red onion rings | £4.25 £3.83 | Chargrilled asparagus with parmesan, olive oil and black pepper | £4.95 £4.46 |
| Spicy carrot slaw | £4.25 £3.83 | | |
| Skin-on fries | £4.25 £3.83 | | |

Byfords house curry

Medium spiced curry, with basmati rice, naan bread, mango & pineapple chutney, raita.

- Vegetable £18.75 | **£16.87**
- Chicken £19.50 | **£17.55**
- King Prawn £19.50 | **£17.55**

The Byfords salad plate £18.50 | **£16.65**
Creamy potato salad, marinated chargrilled vegetable & superfood salads, topped with your choice of **either** chargrilled chicken, roasted salmon fillet or marinated roasted halloumi.

Miso-roasted pork belly £19.25 | **£17.33**
with sesame carrot & leeks, sticky rice, pickled red chilli, soy, honey & sesame dressing.

Main Courses

Chargrilled chicken supreme £19.25 | **£17.33**
with roasted sweetcorn & bacon pancake, chargrilled asparagus, roasted baby onions, wild mushroom & thyme sauce.

BBQ pulled jackfruit burger £18.25 | **£16.43**
Crispy chickpea & onion patty, swiss cheese, toasted brioche roll, spicy carrot slaw, sweet potato fries.

Roasted salt & pepper salmon fillet £18.95 | **£17.05**
with a soft-boiled egg, roasted new potato, green bean & sun-blushed tomato salad, black olive & tarragon dressing.



House linguine pasta £18.50 | **£16.65**
Linguine tossed through our slow-cooked tomato ragu, fresh herbs served with pesto croute, wild rocket and shaved parmesan, topped with your choice of roasted salmon, chargrilled chicken or fried marinated halloumi.

Pan-fried cod fillet £18.50 | **£16.65**
with coconut & red lentil dahl, triple onion pakora, curried mussel sauce and lemongrass oil.

Slow-cooked beef brisket pie £19.75 | **£17.78**
with seared rump steak, smoked potato puree, charred tenderstem broccoli, red wine gravy.

Stone Baked Pizzas

Freshly made dough, baked in our stone based ovens.

Simple £13.50 | **£12.15**
Slow-cooked tomato ragu, mozzarella, cheddar cheese.

Hot £15.75 | **£14.18**
Chorizo, shredded buffalo wings, fresh chillis, blue cheese dip.

Italian chicken £15.75 | **£14.18**
Chicken, parma ham, olives, spinach, mozzarella.

Farmhouse £15.75 | **£14.18**
Bacon, sausage, baked beans, black pudding, mushroom, mozzarella topped with a fried egg.

Goats cheese £15.75 | **£14.18**
Crumbled goats cheese, chargrilled med veg, rocket, onion marmalade, mozzarella, toasted pine nuts.

Seafood £15.75 | **£14.18**
Smoked salmon, garlic King prawns, dill, herb crème fraiche.



Create Your Own Pizza

£13.50 | **£12.15** + Additional toppings
Take our simple pizza and add as many toppings from the list below to create your own pizza.

£1.50 | **£1.35** each
Red peppers, red onions, spinach, mushrooms, sweetcorn, olives, feta, chillies, buffalo mozzarella.

£2.00 | **£1.80** each
Prawns, chorizo, Parma ham, artichoke, sausage, bacon, chargrilled veg, chicken, meatballs.

Desserts

Key lime pie £8.75 | **£7.88**
Chantilly cream, candied lime, ginger crumb.

Peach & white chocolate bread & butter pudding
Vanilla gelato.

Strawberry shortcake pavlova

Byfords cheesecakes
~ Toffee & pecan
Caramel gelato, candied pecans.
~ Double chocolate
Chocolate sauce, chocolate gelato.

Gelato by the scoop
1 scoop £2.75 | **£2.48** 2 scoop £5.25 | **£4.73** 3 scoop £6.75 | **£6.08**
Vanilla, chocolate, strawberry, caramel, banana, bakewell, raspberry sorbet, orange sorbet, lemon sorbet.

Gelato sundaes
~ Byfords classic banoffee sundae
Banana, shortbread pieces, caramel & banana gelato, condensed toffee, whipped cream.
~ Byfords mess Blueberry compote, meringue pieces, whipped cream, vanilla gelato.
~ Chocolate brownie sundae
Chocolate brownie chunks, vanilla & chocolate gelato, chocolate sauce & lashings of whipped cream.



A member of our team will be over to take your order shortly.
If you require a Dairy Free, Low Gluten or Vegetarian/Vegan Menu please ask your server.

SCAN TO SEE ALLERGENS AND INGREDIENTS

Secondary prices show the cost with a Norfolk Passport discount.
For exclusive perks, sign up for free at norfolkpassport.com



DRINKS MENU

Juice & Soft Drinks

All served as 250ml

Fresh orange juice	£3.75 £3.38
Fresh apple juice	£3.75 £3.38
Cranberry juice	£3.00 £2.70
St Clements	£4.15 £3.74
<i>Fresh orange juice with a hint of lemon & sugar syrup.</i>	
Real lemonade	£4.00 £3.60
<i>Our own traditional recipe.</i>	
Cucumber lemonade	£4.00 £3.60
<i>Real lemonade, bitter lemon, cucumber slices.</i>	
Byfords fusion	£4.50 £4.05
<i>Fresh orange juice, cranberry juice & a dash of elderflower cordial.</i>	
Pepsi, Lemonade	£3.50 £3.15
Diet Pepsi	£3.50 £3.15
Ginger Beer	£3.90 £3.51

Byfords Cordials

All served on ice with a slice & sparkling water

- ~ Blueberry & lavender
- ~ Orange & passionfruit
- ~ Elderflower



Standard £4.15 | **£3.74**
With Prosecco £7.25 | **£6.53**

Draught Schooner

All served as a 2/3 pint

Byfords Craft Lager 4%	£5.15 £4.64
Byfords English Cider 4.5%	£5.15 £4.64
Byfords IPA 4%	£5.15 £4.64
Byfords Amber Ale 3.8%	£5.15 £4.64

Bottled Beer & Cider

Estrella Galacia	£5.25 £4.73
<i>Non alcoholic 250ml 0%</i>	
Gluten Free Estrella Galacia	£5.25 £4.73
<i>250ml 5.1%</i>	
Adnams Suffolk Bitter	£5.75 £5.18
<i>500ml 4.1%</i>	
Adnams Ghost Ship	£5.25 £4.73
<i>Low alcohol 500ml 0.5%</i>	
Old Mout Berries & Cherries	£6.25 £5.63
<i>500ml 4.0%</i>	

Wines & Sparkling

Champagne & Prosecco

Prosecco Spumanté, Borgo Alato Italy
125ml £7.75 Bottle £33 (v & ve)

Adnams Champagne
125ml £9.50 Bottle £45

Adnams Rosé Champagne
125ml £9.50 Bottle £45

Henriot Brut Souverain Champagne France
Bottle £63 (v & ve)

White wines

DRY, CRISP & FRESH

Pinot Grigio, San Antonio (v & ve)
Italy | Crisp • Pear • Melon

Sauvignon Blanc "Mariquita"
Chile | Gooseberry • Grapefruit • Guava

AROMATIC & HERBACEOUS

Picpoul de Pinet "Le Beau Flamant"
France | Stone fruit • Melon • Tropical

FULL FLAVOURED, FRUITY & BIG

Chardonnay, Mr Goose Esq
Australia | Dry • Papaya • Aromatic

Viognier "Caoba", Mendoza
Argentina | Floral • Aromatic • Stone Fruit

Sauvignon Blanc "Aroha Bay", Marlborough
New Zealand | Fresh • Kiwi Fruit • Zippy

Rosé wines

Blush Zinfandel, Twisted House
USA | Vanilla • Raspberry • Strawberry

Pinot Grigio, La Riva Rosé (v & ve)
Italy | Red berry • Crisp • Refreshing

Red wines

LIGHT, JUICY & FRUITY

Gardenia Tempranillo, Familia Torres
Spain | Cherry • Silky • Ripeness

Merlot "Caracara"
France | Plum • Cherry • Spice

Pinot Noir Chateau
Bulgaria | Raspberry • Redcurrant • Cherries

FULLER, ROUNDED & WARMING

Shiraz, Mr Goose Esq
Australia | Blackberry • Pepper • Spice

Château Surain
France | Raspberry • Black cherries • Smokey

Malbec, Quara Estate (v & ve)
Argentina | Violet • Black fruit • Vanilla

House Cocktails

£10 | £9 each



Peach Daiquiri

White rum, peach schnapps, lime, peach syrup

Holt Gardens

Hendricks, elderflower cordial, apple juice, lemon, orange blossom, soda

Salted Caramel Espresso Martini

Vanilla vodka, Tia Maria, Baileys, caramel syrup, salt

White Wine Sangria

White wine, orange juice, apricot brandy, sugar syrup, prosecco

You will receive an additional 10% discount on all wines when using a Norfolk Passport.

	175ml	250ml	Bottle
Pinot Grigio, San Antonio (v & ve) Italy Crisp • Pear • Melon	£6.50	£9.30	£25.75
Sauvignon Blanc "Mariquita" Chile Gooseberry • Grapefruit • Guava	£6.75	£9.60	£26.95
Picpoul de Pinet "Le Beau Flamant" France Stone fruit • Melon • Tropical	£7.55	£10.80	£30.50
Chardonnay, Mr Goose Esq Australia Dry • Papaya • Aromatic	£7.15	£10.15	£28.50
Viognier "Caoba", Mendoza Argentina Floral • Aromatic • Stone Fruit	£7.40	£10.35	£29.50
Sauvignon Blanc "Aroha Bay", Marlborough New Zealand Fresh • Kiwi Fruit • Zippy	£8.30	£11.80	£33.50
Blush Zinfandel, Twisted House USA Vanilla • Raspberry • Strawberry	£6.70	£9.35	£26.50
Pinot Grigio, La Riva Rosé (v & ve) Italy Red berry • Crisp • Refreshing	£7.15	£10.15	£28.50
Gardenia Tempranillo, Familia Torres Spain Cherry • Silky • Ripeness	£6.15	£8.80	£24.50
Merlot "Caracara" France Plum • Cherry • Spice	£6.70	£9.35	£26.50
Pinot Noir Chateau Bulgaria Raspberry • Redcurrant • Cherries	£7.80	£11.10	£31.50
Shiraz, Mr Goose Esq Australia Blackberry • Pepper • Spice	£7.15	£10.15	£28.50
Château Surain France Raspberry • Black cherries • Smokey	£7.35	£10.35	£29.50
Malbec, Quara Estate (v & ve) Argentina Violet • Black fruit • Vanilla	£8.15	£11.35	£32.50



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