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3 - 2 - 1 SPECIAL EXCLUDES PLATTERS.	3	COURSES + DRINK £34.50*
	2	COURSES + DRINK £31*
	1	DRINK INCLUDED
1 GRAZING + 1 MAIN + 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	£5.75   £5.18
~ Crispy Hoisin pork with sesame leeks	£6.50   £5.85
~ Calamari, harissa & lime mayo	£5.85   £5.27
~ Cod fish fingers, tartare sauce & lemon	£5.85   £5.27
~ Crispy beef, sweet chilli relish, spring onion & sesame	£5.85   £5.27
~ Smoked mackerel pate, focaccia, cucumber & caperberry	£5.85   £5.27
~ Ham hock & parsley scotch egg, garlic mayo	£6.00   £5.40
~ Creamed pecorino, pinenuts, basil and toasted sourdough	£6.25   £5.63
~ Red onion, rosemary & garlic focaccia, homemade herb butter, oil & balsamic	£5.85   £5.27

## Platters

Platter for 1 £12.00 | £10.80 Platter for 2 £22.50 | £20.25

All served with toasted homemade focaccia & butter.

<b>Store platter</b> Chorizo, parma ham, warm scotch egg, Binham Blue, Norfolk Dapple, antipasti.	<b>Seafood platter</b> Crispy calamari, fish fingers, seafood cocktail, smoked mackerel pate, tartare sauce.	<b>Cheese platter</b> Norfolk Dapple, Binham Blue, Copys Cloud, celery, chutney, crackers, grapes.
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## Sides

Dressed house salad	£4.50   £4.15	Sweet potato fries	£4.50   £4.15
Crispy red onion rings	£4.25   £3.83	Skin-on fries	£4.25   £3.83
Spicy carrot slaw	£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.

**Roasted chicken supreme** £19.50 | £17.55  
Black lentil & coconut dahl, sesame roasted Tenderstem  
broccoli, crispy onions, curried lime dressing.

## Main Courses

**Black & blue burger** £19.25 | £17.33  
Double-stacked homemade beef burger, topped with black treacle  
bacon, Binham blue cheese, and our secret burger sauce, in a  
toasted brioche roll, with seasoned fries & spicy carrot slaw.

**Pan-fried sea bass** £20.95 | £18.85  
Roasted shellfish, red pepper & chorizo paella,  
wilted spinach, crab oil.

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



**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 pinenuts.

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

**House linguine pasta** £18.50 | £16.65

Linguine tossed through slow-cooked ragu with  
fresh herbs, and served with a pesto croute, wild  
rocket and parmesan. Topped with your choice of  
roasted salmon, chargrilled chicken or marinated  
fried halloumi.

**Smoked lamb shepherd's pie** £20.00 | £18.00  
Buttered vegetables, pea puree, roasted baby  
onion and rosemary gravy.

**Wild mushroom, spinach  
and cheddar tart** £19.50 | £17.55  
Poached egg, artichoke & leek salad, herb butter  
sauce & wild rocket pesto.

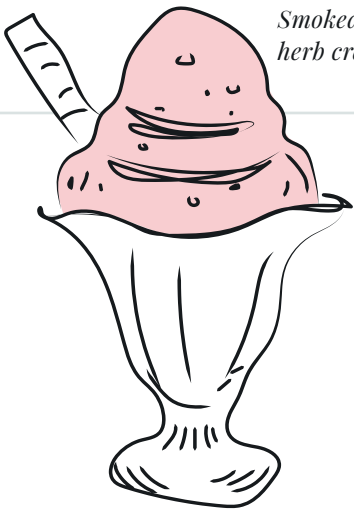
## Stone Baked Pizzas

Freshly made dough, baked in our stone based ovens.

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

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

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



## Desserts

**Chocolate pecan pie** £8.75 | £7.88  
Caramel sauce, caramel gelato.

**Spiced plum, orange & brown  
sugar crumble**  
Vanilla gelato.

**Lemon Posset**  
Syllabub & jelly, ginger biscuit.

**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](https://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
Fresh orange juice with a hint of lemon & sugar syrup.	
Real lemonade	£4.00   £3.60
Our own traditional recipe.	
Cucumber lemonade	£4.00   £3.60
Real lemonade, bitter lemon, cucumber slices.	
Byfords fusion	£4.50   £4.05
Fresh orange juice, cranberry juice & a dash of elderflower cordial.	
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
Non alcoholic   250ml   0%	
Gluten Free Estrella Galacia	£5.25   £4.73
250ml   5.1%	
Adnams Suffolk Bitter	£5.75   £5.18
500ml   4.1%	
Adnams Ghost Ship	£5.25   £4.73
Low alcohol   500ml   0.5%	
Old Mout Berries & Cherries	£6.25   £5.63
500ml   4.0%	

## 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



Apricot Spritz  
Apricot liqueur, elderflower, lemon juice, prosecco, soda

Byfords Collins  
Byfords gin, lemon juice, sugar syrup, soda

Espresso Martini  
Vodka, Tia Maria, double espresso, vanilla syrup

Spiced Apple  
Apple juice, bourbon, lemon juice, pumpkin spice syrup

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v = Vegetarian ve = Vegan