



BYFORDS



EVENING MENU

➤ 3-2-1 NORFOLK PASSPORT SPECIAL ◀

CHOOSE FROM EITHER

3

THREE COURSES + DRINK **£35.00***
1 GRAZING + 1 MAIN + 1 DESSERT

OR

2

TWO COURSES + DRINK **£31.50***
1 GRAZING OR 1 DESSERT, AND 1 MAIN

PLUS

1

CHOOSE YOUR DRINK
- 175ML PINOT GRIGIO / ZINFANDEL ROSÉ / TEMPRANILLO
- SCHOONER OF LAGER/CIDER/PREMIUM LAGER/SESSION ALE
- A PEPSI, DIET PEPSI OR LEMONADE



KEEP AN EYE OUT FOR OUR 25TH-ANNIVERSARY SPECIALS
CLASSIC BYFORDS DISHES RETURN TO CELEBRATE THIS MILESTONE.

SERVED FROM 5PM - EXCLUDES PLATTERS - *NO ADDITIONAL NORFOLK PASSPORT DISCOUNT



Network: byfords | Password: byfords247

Starters

GRAZING

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

Whipped ricotta £6.95 | £6.26

Truffle honey, roasted grapes, chives, handmade flatbread fingers.

Crispy beef £6.25 | £5.63

Sweet chilli relish, spring onion & sesame.

Smoked mackerel pâté £6.75 | £6.08

Focaccia, cucumber & caperberry.

Ham hock & parsley scotch egg £6.50 | £5.85

Garlic mayo.

Crispy oriental chicken £6.95 | £6.26

Hot honey, soy and sesame glaze, pickled cucumber.

Tear & share basil, garlic & thyme bread £6.95 | £6.26

Homemade herb butter, oil & balsamic.

Hot & crispy calamari £6.25 | £5.63

Served with harissa & lime mayo.

Quite possibly Byfords' most beloved grazer. When grazing dishes first appeared on the menu, Iain insisted that calamari had to be included - a Mediterranean favourite that's crowd-pleasing, full of flavour, and easy to tweak if needed. But as it turns out, it's been a hit just as it is, and has barely changed since day one.



Cod fish fingers £6.25 | £5.63

Tartare sauce & lemon.

Crispy "bruschetta" arancini £6.75 | £6.08

Sun-blushed tomato, basil & mozzarella arancini, black olive mayonnaise.

Mains

Byfords house curry

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

Vegetable £19.00 | £17.10

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.

Pan-fried seabass fillet £22.00 | £19.80

Bombay crab potatoes, mango, cucumber and coriander salsa.

Miso salmon & sticky rice bowl £21.50 | £19.35

Sesame leeks, spring onion, soy beans, pickled ginger, teriyaki sauce.

BBQ pulled pork burger £20.50 | £18.45

Pork patty, pulled pork, crispy bacon and all the trimmings in a toasted bun, served with ranch mayo, Texan spice fries, and spicy slaw.

House linguine pasta £19.00 | £17.10

Linguine tossed through slow-cooked ragu with fresh herbs, and served with a pesto croûte, wild rocket and parmesan.

Topped with your choice of roasted salmon, chargrilled chicken or marinated fried halloumi.

Feta, caramelised onion & parsley tart £19.75 | £17.78

Black olive, sun-blushed tomato and marinated cucumber salad, garlic and oregano dressing.

Roasted chicken & creamed corn skillet £21.50 | £19.35

Summer greens, bacon crumb, and cornbread.

The Byfords steak & chip salad

£19.75 | £17.78

Our house salad, mixed with fried new potatoes & onion marmalade, mixed with honey mustard dressing and topped with slices of seared rump steak. Cooked to your liking.

Brought back by Chefs AJ and Mackenzie, this is a dish that spans two decades of Byfords history. All the ingredients still ring true - a real classic for anytime of the year!



Desserts & Sundaes

GELATO SUNDAES £9.00 | £8.10

Byfords classic banoffee sundae

Banana, shortbread pieces, caramel & banana gelato, condensed toffee, whipped cream. *A beloved staple on our menu for the past 10 years, this dessert is crafted with our homemade gelato, buttery shortbread, and a generous swirl of whipped cream. When Chef MC first introduced it, it quickly became our best-selling dessert. And even now, it continues to impress with its towering, irresistible goodness!*



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.

TO SHARE £16.00 | £14.40

Baked in the pan toffee apple tarte tatin

Accompanied by vanilla gelato & fresh pouring cream.

DESSERTS £9.00 | £8.10

Byfords cheesecakes

- Toffee & pecan caramel gelato, candied pecans.
- Double chocolate, chocolate sauce, chocolate gelato.

Homemade cherry pie

Vanilla gelato.

Strawberry ripple shortbread sundae

Strawberry and vanilla gelato, fresh strawberries, strawberry sauce, shortbread pieces, whipped cream.

Peach & raspberry pavlova

Raspberry sorbet, roast peaches, Chantilly cream, toasted almonds.

Bitter chocolate mousse cake

Mint chocolate gelato, chocolate tuile.

Byfords mess

Blueberry compote, meringue pieces, whipped cream, vanilla gelato.

♦ Stone Baked Pizza ♦

BYFORDS PIZZAS

All our dough is made fresh daily, hand-rolled and baked in our stone based ovens.

Simple	£14.00 £12.60
Slow-cooked tomato ragu, mozzarella, cheddar cheese.	
Farmhouse	£16.25 £14.63
Bacon, sausage, baked beans, black pudding, mushroom, mozzarella topped with a fried egg.	
Italian chicken	£16.25 £14.63
Chicken, parma ham, olives, spinach, mozzarella.	
Goats cheese	£16.25 £14.63
Crumbled goats cheese, chargrilled med veg, rocket, onion marmalade, mozzarella, toasted pinenuts.	
Spicy pepperoni	£16.25 £14.63
Burrata, crispy shallots, hot honey.	
Hot	£16.25 £14.63
Chorizo, shredded buffalo wings, fresh chillies, blue cheese dip.	

CREATE YOUR OWN PIZZA

START WITH A BASE

£14.00 | £12.60

+ Additional toppings

Take our simple pizza and add as many toppings from below to create your own pizza.



ADD YOUR TOPPINGS

£1.60 | £1.44 each

Red peppers, red onions, spinach, mushrooms, sweetcorn, olives, feta, chillies, buffalo mozzarella.

£2.25 | £2.03 each

Prawns, chorizo, Parma ham, artichoke, sausage, bacon, chargrilled veg, chicken, meatballs.

♦ Sharers & Sides ♦

PLATTERS

All served with toasted homemade focaccia & butter.

Platter for 1 £13.50 | £12.15

Platter for 2 £26.00 | £23.40

Store platter

Chorizo, parma ham, warm scotch egg, Binham Blue, Norfolk Dapple, antipasti.

Seafood platter

Crispy calamari, fish fingers, seafood cocktail, smoked mackerel pâté, tartare sauce.

Cheese platter

Norfolk Dapple, Binham Blue, Copys Cloud, celery, chutney, crackers, grapes.

SIDES

Dressed house salad	£4.50 £4.05
Crispy red onion rings	£4.25 £3.83
Spicy carrot slaw	£4.25 £3.83
Skin-on fries	£4.25 £3.83
Buttered asparagus, grated parmesan	£4.50 £4.05
Creamy mash potato	£4.25 £3.83

SCAN TO SEE ALLERGENS
AND INGREDIENTS

HAVE YOU GOT YOUR
NORFOLK PASSPORT?

Secondary prices show the cost
with a Norfolk Passport discount.

For exclusive perks, *sign up for free* at
norfolkpassport.com



IF YOU REQUIRE A DAIRY
FREE, LOW GLUTEN OR
VEGETARIAN/VEGAN MENU
PLEASE ASK YOUR SERVER.

A MEMBER OF OUR TEAM
WILL BE OVER TO TAKE
YOUR ORDER SHORTLY.

❖ WHAT'S ON AT ❖ BYFORDS



BRAND-NEW BEDROOMS



After months of careful planning, inspired design, and expert craftsmanship, the beautifully refurbished bedrooms are ready. We've honoured everything that made them special - the charm, the character, and the comfort - while giving each room a stunning new look.

Now featuring stylish interiors, completely transformed bathrooms, and extra touches like air conditioning, Bluetooth speakers, and fully stocked larders, these rooms have everything you need for a truly special stay

➤ Scan the QR codes to find out more! ◀

INTRODUCING THE NEW CAKE CORNER



Have you discovered our new cake corner yet? Positioned proudly at the end of the restaurant bar, it's a fresh and inviting way to showcase our legendary homemade bakes. Choose from all the Byfords classics, including fridge cake, carrot cake, and the Byfords brownie, along with delicious new extras, displayed at their very own station, just like back in the day. Enjoy a slice in the restaurant or take one home as a post-meal treat.

This marks the successful completion of another enhancement - a significant milestone in our commitment to delivering 25 meaningful improvements in honour of Byfords' 25th anniversary.



SAVE 15% ON SUMMER BREAKS



Escape to Byfords' Posh B&B this summer and save 15% when you stay two nights or more. Better still, be one of the first to enjoy the new Byfords experience by staying in one of our newly refurbished rooms!

Summer in Norfolk is a season of endless charm, where wide open skies, golden beaches, and picturesque villages come to life. From vibrant coastal festivals to peaceful countryside walks, it's the perfect place to slow down, explore, and enjoy the sunshine.