



**We have free WiFi!**  
 Network: byfords  
 Password: byfords247

**3-2-1 SPECIAL**  
 SERVED FROM 5PM.  
 EXCLUDES PLATTERS.

**3 COURSES + DRINK £33\***  
**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 £5.25 | **£4.73**
- ~ A selection of homemade mini brioche served with butter, oil and balsamic £5.25 | **£4.73**
- ~ Calamari, harissa & lime mayo £5.50 | **£4.95**
- ~ Cod fish fingers, tartare sauce & lemon £5.50 | **£4.95**
- ~ Crispy beef, sweet chilli relish, spring onion & sesame £5.75 | **£5.18**
- ~ Smoked mackerel pate, focaccia, cucumber & caperberry £5.50 | **£4.95**
- ~ Ham hock & parsley scotch egg, garlic mayo £5.50 | **£4.95**
- ~ Homemade Labneh, olive oil, pistachios & oregano, toasted sourdough £5.50 | **£4.95**
- ~ Chargrilled chicken inasal skewers, banana ketchup, spring onion & chilli £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.

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

## Sides

- |                        |                      |                               |                      |
|------------------------|----------------------|-------------------------------|----------------------|
| Dressed house salad    | £4.25   <b>£3.83</b> | Sweet potato fries            | £4.50   <b>£4.15</b> |
| Crispy red onion rings | £4.25   <b>£3.83</b> | Honey roasted root vegetables | £4.95   <b>£4.46</b> |
| Spicy carrot slaw      | £4.25   <b>£3.83</b> |                               |                      |
| Skin-on fries          | £4.25   <b>£3.83</b> |                               |                      |

## Byfords house curry

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

- Vegetable £18.25 | **£16.43**
- Chicken £19.25 | **£17.33**
- King Prawn £19.25 | **£17.33**

## The Byfords salad plate

£17.50 | **£15.75**  
 Creamy potato salad, marinated chargrilled vegetable & superfood salads, topped with your choice of **either** chargrilled chicken, roasted salmon fillet or marinated roasted halloumi.

## Slow-cooked brisket of beef

£18.75 | **£16.88**  
 With smoked mashed potatoes, roasted root vegetables, wild mushroom & thyme gravy.

## Main Courses

### Crispy Pork Belly

£19.25 | **£17.33**  
 with smoked bacon, lentil & bean casserole, charred tenderstem broccoli and crispy crackling.

### Garlic & ginger roasted salmon

£18.75 | **£16.88**  
 with sesame carrot & leeks, sticky rice, soy, honey & sesame dressing.

### Norfolk Pinkfoot cheese, wild mushroom & onion tart

£18.25 | **£16.43**  
 with roasted heritage carrots, garlic spinach, creamed celeriac, hazelnut & roasted onion 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.

### Roasted cod fillet

£18.25 | **£16.43**  
 with coconut & red lentil dahl, triple onion pakora, curried mussel sauce and lemongrass oil.

### Chicken & bacon pie

£18.50 | **£16.65**  
 with roasted new potatoes, buttered greens, & proper gravy.



## Stone Baked Pizzas

Freshly made dough, baked in our stone based ovens.

### Simple

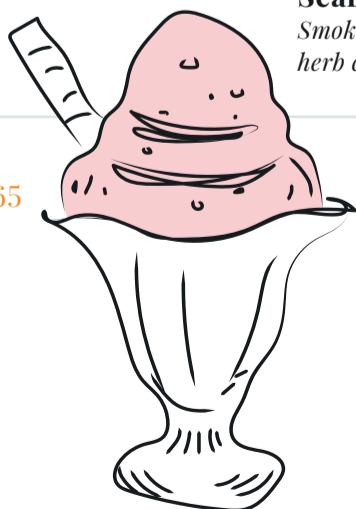
£13.00 | **£11.70**  
 Slow-cooked tomato ragu, mozzarella, cheddar cheese.

### Hot

£15.25 | **£13.73**  
 Chorizo, shredded buffalo wings, fresh chillis, blue cheese dip.

### Italian chicken

£15.25 | **£13.73**  
 Chicken, parma ham, olives, spinach, mozzarella.



### Farmhouse

£15.25 | **£13.73**  
 Bacon, sausage, baked beans, black pudding, mushroom, mozzarella topped with a fried egg.

### Goats cheese

£15.25 | **£13.73**  
 Crumbled goats cheese, chargrilled med veg, rocket, onion marmalade, mozzarella, toasted pine nuts.

### Seafood

£15.25 | **£13.73**  
 Smoked salmon, garlic King prawns, dill, herb crème fraiche.

## Create Your Own Pizza

£13.00 | **£11.70** + 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

### Steamed lemon curd pudding

£8.50 | **£7.65**  
 Vanilla gelato, candied lavender.

### Chocolate caramel tart

Chantilly cream, chocolate tuile.

### Coconut rice pudding

Poached rhubarb, shortbread 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](http://norfolkpassport.com)



# DRINKS MENU

## Juice & Soft Drinks

All served as 250ml

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

## 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   <b>£4.64</b>
Byfords English Cider 4.5%	£5.15   <b>£4.64</b>
Byfords IPA 4%	£5.15   <b>£4.64</b>
Byfords Amber Ale 3.8%	£5.15   <b>£4.64</b>

## Bottled Beer & Cider

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



**Green Tea Cosmo**  
Green tea infused vodka, Cointreau, cranberry juice, lime juice

**Bramble**  
Gin, Chambord, crème de cassis, lemon juice

**Sidecar**  
Cognac, Cointreau, lemon juice, sugar syrup

**Pear & Honey Spritz**  
Gin, prosecco, soda, honey syrup, pear purée

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

v = Vegetarian ve = Vegan

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