



3 - 2 - 1 SPECIAL

EXCLUDES PLATTERS.

SERVED
FROM 5PM.

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/PREMIUM
LAGER 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
~ Wild mushroom & rosemary arancini, truffle mayo	£6.50 £5.85
~ Calamari, harissa & lime mayo	£6.25 £5.63
~ Cod fish fingers, tartare sauce & lemon	£5.85 £5.27
~ Crispy beef, sweet chilli relish, spring onion & sesame	£6.25 £5.63
~ Smoked mackerel pâté, focaccia, cucumber & caperberry	£6.25 £5.63
~ Ham hock & parsley scotch egg, garlic mayo	£6.00 £5.40
~ Allards' pigs in blankets, black treacle and wholegrain mustard glaze, chives	£6.75 £6.08
~ 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.

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, Copys 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	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.

Byfords' classic kedgeree

£18.75 | £16.88
Spiced cream, spinach, prawns and poached egg.

Main Courses

Crispy turkey burger

£19.50 | £17.55
Bacon jam, crispy brie, cranberry mayo, toasted butter roll, sage & onion fries and gravy dipping pot.

Slow-cooked brisket of beef

£19.50 | £17.55
Buttery chive mash, roasted root vegetables and red wine gravy.

Cheddar, leek and potato pie

£19.50 | £17.55
Glazed winter vegetables, butternut squash purée, wild mushroom and thyme sauce.

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.

Roasted cod

£19.75 | £17.78
With crispy fishcakes, Tenderstem broccoli, mussel, pea & chardonnay cream.

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.

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.



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

Pear & gingerbread pudding

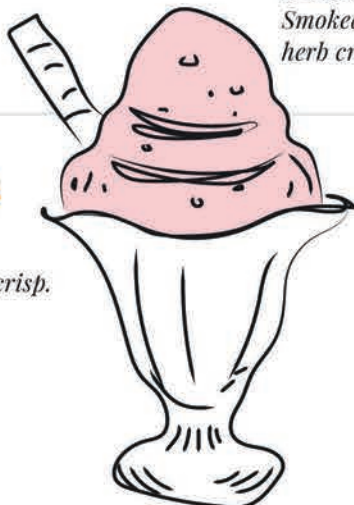
£8.75 | £7.88
Brandy toffee sauce, vanilla gelato, apple crisp.

White chocolate & cranberry bread & butter pudding

Chocolate gelato.

Apple & blackberry crumble

Proper custard.



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
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 Premium Lager 4.4%	£5.15 £4.64
Byfords House Lager 3.8%	£5.15 £4.64
Byfords Session IPA 3.8%	£5.15 £4.64
Byfords English Cider 4.5%	£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, Caoba (v & ve)
Argentina | Violet • Black fruit • Vanilla

House Cocktails

£10 | £9 each



Orange Aperol
Orange juice, Aperol, prosecco, soda

Cosmopolitan
Cranberry juice, vodka, Cointreau, lime

Gingerbread Espresso Martini
Gingerbread syrup, oat milk, espresso, vodka, Tia Maria

Negroni
Adnams Southwold gin, Campari, Martini Rosso

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

v = Vegetarian ve = Vegan

You will receive 10% off any shown wine price with a Norfolk Passport



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