



BYFORDS



EVENING MENU

➤ 3-2-1 NORFOLK PASSPORT SPECIAL ◀

CHOOSE FROM EITHER

3

THREE COURSES + DRINK **£35.50***
1 GRAZING + 1 MAIN + 1 DESSERT

OR

2

TWO COURSES + DRINK **£31.00***
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 feta & beetroot £6.75 | £6.08

Marinated orange peppers, 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

Harissa & lime mayo.

Cod fish fingers £6.25 | £5.63

Tartare sauce & lemon.

Mixed antipasti £6.00 | £5.40

Green & black olives, sun-dried tomatoes & balsamic pickled onions.

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 £19.75 | £17.78

Aromatic Bombay potatoes, wilted spinach, burnt onion purée and curry oil.

Salmon & asparagus pie £21.00 | £18.90

Roasted leeks, peas, celeriac & lettuce fricassee, white truffle oil.

Korean pork burger £20.00 | £18.00

Crispy pork belly, homemade pork patty, Korean pulled pork, kimchi slaw, loaded fries with Asian BBQ sauce, spring onions and pickled chillies.

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.

Roasted chicken supreme £20.75 | £18.68

Crispy cheese and ham pressed potatoes, local asparagus, tomato and tarragon sauce.

Roasted butternut squash & gnocchi skillet £19.75 | £17.78

Parmesan & thyme cream, toasted pangritata crust, crispy sage.

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.

Classic glazed lemon tart

Raspberry sorbet, macerated berries.

“Snickerbocker” glory

Vanilla & chocolate gelato, chocolate sauce, roasted peanuts, proper condensed caramel, toffee cream.

Cherry & amaretto tiramisu

Layers of sponge soaked in espresso & amaretto, entangled with cherries and mascarpone cream and dusted with cocoa.

Crispy cinnamon sugar churros

Rum butterscotch and bitter chocolate dipping pots.

Byfords mess

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

◆ Stone Baked Pizza ◆

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.

AJ's meatball calzone £16.50 | £14.85

Filled with meatballs, slow-cooked ragu, basil, and three cheeses, all wrapped in our handmade pizza dough and served with a dressed side salad. *The return of the king! Brought together by AJ, Byfords' former head chef turned Food and Beverage Manager, and Byfords' Pizza Specialist Paul. The only reason it took a hiatus was so that it could give our other pizzas time to shine!*



Goats cheese

£16.25 | £14.63

Crumbled goats cheese, chargrilled med veg, rocket, onion marmalade, mozzarella, toasted pinenuts.

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



MORE EXCITING CHANGES ANNOUNCED



To celebrate 25 years of Byfords, we're rolling out 25 exciting upgrades, all designed to make your experience even more special. We've already completed our first improvements, including a charming new restaurant entrance, daytime table bookings, and better access to our cosy cellar dining space, enhancing your visit from the moment you arrive.

But that's just the beginning. Big things are also happening at the Posh B&B, with refreshed rooms on the way, along with a brand new Residents Bar and Lounge, perfect for unwinding after a day exploring Holt. Scan the QR code to see what's coming next.

➤ Scan the QR codes to find out more! ◀

A NEW WAY TO STAY AT BYFORDS



As part of our 25 improvements for 25 years, we've taken self-catering to a whole new level. Introducing three more beautiful self-catering apartments, right in the heart of Holt. Formerly known as the Shirehall Apartments, these stylish spaces are now proudly part of Byfords, offering the privacy and freedom of a self-catering stay, with the friendly support of our team just a call away.

These stylish apartments offer peaceful, spacious interiors, luxurious touches, and everything you need for a relaxed North Norfolk getaway. Our original apartment is also being upgraded, so every self-catering experience meets the same high Byfords standard of comfort and style.



SAVE 20% ON SPRING BREAKS



Whether it's a romantic getaway or a weekend adventure, Byfords is the perfect base to explore Norfolk's springtime beauty.

Save 20% on stays of two nights or more this season and step straight into the heart of Holt's countryside charm. Stay in the cosy Posh B&B, wake up to a delicious complimentary brunch, and experience all North Norfolk has to offer.