



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 £32.00*
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.

Goat's cheese, spinach & filo sigara £6.95 | £6.26
Hot honey, pickled chilli & toasted sesame.

Crispy beef
£6.25 | £5.63
Sweet chilli relish, spring onion & sesame.
*The dish we simply can't take off our grazing menu!
When we first introduced it, we never imagined just how popular it would become. What started out selling 20-30 portions a week has now grown to more than ten times that! It's just that irresistible.*



Smoked mackerel pâté £6.75 | £6.08
Focaccia, cucumber & caperberry.

Ham hock & parsley scotch egg £6.50 | £5.85
Garlic mayo.

Rustic potted pork £6.75 | £6.08
Wholegrain mustard, homemade pickles, toasted sourdough.

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.

Cod fish fingers £6.25 | £5.63
Tartare sauce & lemon.

Lamb, mint & red onion croquettes £7.25 | £6.53
Rosemary & tzatziki.

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 £23.00 | £20.70
Smoked prawn, chorizo & red pepper paella.

Miso salmon & sticky rice bowl £21.50 | £19.35
Sesame leeks, spring onion, soy beans, pickled ginger, teriyaki sauce.

The “Messy Mackenzie” burger £21.00 | £18.90
Double-stacked beef burgers with homemade burger sauce, cheese, pickles, bacon, all the trimmings, in a homemade sesame roll, seasoned fries, onion rings, blue cheese & chive 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. *We believe this dish has stood the test of time because it's pure comfort on a plate. With a rich homemade tomato sauce and your choice of topping, it's the kind of meal that satisfies no matter the season.*



Seven-day honey-marinated pork chop £21.00 | £18.90
Smoked paprika hasselback potatoes, chargrilled corn, BBQ beer sauce.

Mushroom, blue cheese & spinach pie £21.50 | £19.45
Garlic & rosemary “mushroom” potatoes, romanesco broccoli, peas & Tenderstem tips, black truffle oil.


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.

Desserts & Sundaes

GELATO SUNDAES £9.00 | £8.10

Byfords classic banoffee sundae
Banana, shortbread pieces, caramel & banana gelato, condensed toffee, whipped cream.

Bakewell sundae
Served with bakewell gelato, bakewell pieces, custard, jam, whipped cream & a cherry on top. *A Byfords institute! Our homemade Bakewell gelato has been on the menu for over 14 years. Dreamed up as a twist on the classic dessert, this sundae brings together all the best bits - custard, gelato, and plenty of Bakewell. The perfect dessert for anyone with a sweet tooth!*



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.

DESSERTS £9.00 | £8.10

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

Homemade cherry pie
Vanilla gelato.

Blackberry & apple crumble
With your choice of vanilla gelato or proper custard.

Chocolate & orange frangipane slice
Orange curd, chocolate cream, crushed pistachio.

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
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



EXPERIENCE THE BEST OF BYFORDS



There's never been a better time to rediscover Byfords. Our new Best of Byfords package lets you enjoy it all, from beautifully refurbished rooms and exceptional dining to the warm welcome of Henry's, our exclusive residents-only bar. This package includes a one-night stay along with a glass of fizz on arrival, a pre-dinner cocktail in Henry's, a three-course meal in the restaurant, and brunch all for an extra £60 for two people!

➤ Scan the QR codes to find out more! ➤

SPA TREATMENTS NOW AVAILABLE



Nestled in our beautiful Georgian building, right in the heart of Holt, the treatment room is a peaceful escape from the bustle of the market town. Step inside, slow down, and let us help you unwind with a selection of soothing treatments – from tension-releasing massages to deeply relaxing facials.

Spa treatments are available from Friday to Sunday. Whether you're visiting for the weekend or a long-time local, come in, lie back, and enjoy some well-deserved self-care.



THE PEOPLE OF BYFORDS



As we celebrate our official 25th birthday this September, we're shining a light on what truly makes Byfords special: the people. From the familiar faces who've been here since the early days to the current team and our wonderful customers, we'll be celebrating the stories, memories, and moments that have made Byfords what it is today.

Take a look at the special display in the old reception area, just past the restaurant on the ground floor of the building. It's now full of photos, memories, and quotes from the people who've shaped Byfords over the past 25 years, along with memorabilia we've picked up along the way.