

BYFORDS

VEGETARIAN / VEGAN MENU

BRUNCH

Served 8am-2pm

Veggie Breakfast

£15.95 | £14.36np

Fried, poached or scrambled egg, vegetarian sausages, slow-roasted tomato, mushrooms, crispy halloumi, house beans & homemade hash brown. Served with your choice of white or granary toast (LGA/DFA/V/VEA)

Skinny Breakfast

£14.95 | £13.46np

Poached or scrambled egg, smashed avocado, slow-roasted tomato, mushrooms, wilted spinach & house beans. Served with your choice of white or granary toast (LGA/DFA/V/VEA)

Roasted Sweet Potato Frittata

£14.50 | £13.05np

Caramelised red onion, feta and spinach, herbed cherry tomatoes, baked with free-range eggs and topped with spring onions and chives, served with toasted focaccia (LGA/V)

Smashed Avocado & Chilli Jam

£12.50 | £11.25np

On toasted sourdough, with scrambled egg, mixed seeds & herb roasted cherry tomatoes (LGA/DFA/V/VEA)

Byfords Breakfast Bowl

£7.25 | £6.53np

Help yourself to fresh fruit, Greek yoghurt, compote and granola from our counter (DFA/V/LG)

GRAZING

Served 12-5pm

We recommend 1-2 grazing dishes to start or 3-4 for a main meal

Tear & Share Basil, Garlic & Thyme Bread

£9.50 | £8.45np

(ideal for 2 to share) Homemade herb butter, oil & balsamic (V)

Sweet Potato Fries

£5.50 | £4.95np

Parmesan, garlic aioli (DFA/LG/V/VEA)

Seasoned Skin on Fries (DF/LG/V/VE)

£5.25 | £4.73np

Dressed House Salad

£5.00 | £4.50np

Toasted seeds & honey mustard dressing (DF/LG/V/VEA)

Pea, Feta & Mint Croquettes

£8.00 | £7.20np

Watercress, lemon & garlic yoghurt (LG/V)

Soy-Marinated Egg

£8.00 | £7.30np

Miso-glazed aubergine, sesame, pickled cucumber, purple tenderstem broccoli.(V/LG/DFA)

PLATTERS & SALADS

Served from 12-9pm

Cheese Platter

£14 | £12.60np

Binham Blue, Norfolk Dapple, Wells Alpine, Copys Cloud, Eccles cake, frozen grapes, rustic crackers, apple & mint chutney (V)

Veggie Platter

£14 | £12.60np

Wells alpine, Binham Blue, pea & feta croquettes, anti pasti, crispy halloumi, cornichons, apple & mint chutney & toasted focaccia (LGA/V)

Spiced Honey Halloumi Salad

(Order as a regular £13.95 | £12.55np or large £20.00 | £18.00np)

Tri colour quinoa, crispy kale, spring onions, pickled red onions, avocado, toasted seeds, mint, lemon tahini dressing (LG/V)

POSH PIZZAS

Served from 12-9pm

Handmade, thin base pizza, made from scratch & topped with premium toppings

Simple (V/VEA/DFA)

£14.50 | £13.05np

Tomato & basil ragu, grated cheddar, shredded mozzarella, fresh basil & brushed with herb oil

The Green (VE/V/DFA)

£16.75 | £15.08np

Green pesto base, chargrilled asparagus, fresh basil, spring onions, crispy kale, wild mushroom, black truffle olive oil

The Mediterranean

£16.75 | £15.08np

Chargrilled peppers, BBQ'd aubergine, slow-roasted tomatoes & red onion, basil purée, red pesto (DFA/V/VEA)

3-2-1 SPECIAL

from 5pm onwards

3 COURSES
+ DRINK
£36.50*

2 COURSES
+ DRINK
£31.00*

1 DRINK
INCLUDED

1 GRAZING + 1 MAIN (INCLUDING PIZZA) + 1 DESSERT + 1 DRINK**

**175ml House White/Red/Rose

Or Schooner Of Amber Ale/House Lager/Session Ipa/Cider

Or A Coke/Coke Zero Or Lemonade

*No additional Passport discount

EVENING GRAZING

Served 5pm-9pm

Pea, Feta & Mint Croquettes

£8.00 | £7.20np

Watercress, lemon & garlic yoghurt. (LG/V)

Tear & Share Basil, Garlic & Thyme Bread

£9.50 | £8.45np

(Ideal for 2 to share) Homemade herb butter, oil & balsamic (V)

Soy-Marinated Egg

£8.00 | £7.30np

Miso-glazed aubergine, sesame, pickled cucumber, purple tenderstem broccoli. (V/LG/DFA)

Mixed Anti Pasti

£7.00 | £6.30np

Green & Black olives, sunblushed tomatoes & balsamic pickled onions (LG/V/DF/VE)

MAIN COURSES

Served 5pm-9pm

Slow-Roasted Tomato, Basil & Goat's Cheese Tart

£23.00 | £20.70np

Chargrilled asparagus, crispy capers, rosemary potato, olive & pine nut dressing. (LG/DFA/V/VEA)

Green Herb Pappardelle Pasta

£23.50 | £21.15np

Garlic wild mushrooms, charred leeks, confit egg yolk, tarragon, parmesan crisp. (DFA/V)

Spiced Honey Halloumi Salad

£20.00/£18.00np

Tri colour quinoa, crispy kale, spring onions, pickled red onions, avocado, toasted seeds, mint, lemon tahini dressing (LG/V)

DESSERTS

Warm Chocolate Sponge Pudding

£9.25 | £8.33np

Toffee centre, chocolate gelato, bitter chocolate sauce. (V)

Pistachio Chocolate Slice

£9.75 | £8.78np

Pistachio gelato, pistachio brittle. (V)

Bakewell Bread & Butter Pudding

£9.25 | £8.33np

Vanilla gelato, toasted almonds, cherry coulis. (V)

Byfords Mess

£9.00 | £8.10np

Mascarpone cream, sugared blueberries & vanilla gelato. (V/LG)

GELATO BOARD SHARER

£15.00 | £13.50np

Five scoops of gelato, each with their own unique garnishes. (V/LG)

GELATO BY THE SCOOP (V, LG)

1 scoop £2.75 | £2.48 2 scoop £5.25 | £4.73 3 scoop £6.75 | £6.08

Vanilla, chocolate, strawberry, caramel, Bakewell, raspberry sorbet.



V = Vegetarian • VE = Vegan • LG = Low Gluten • DF = Dairy free
LGA = Low gluten available • DFA = Dairy Free Available



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