The Norfolk Mead
HOTEL • SPA • VENUE

‘1740’ TAPAS MENU

A relaxed way to dine, with small plates inspired by kitchens around the world. Order a few to share; dishes arrive as they’re ready, fresh from the kitchen. We recommend three to four dishes per person.

SMALL BITES

Olives, Chorizo, Chilli	£5.25
Padrón Peppers	£6.75
Grilled Halloumi, Honey, Chorizo	£8.25
Homemade Focaccia, Balsamic, Olive Oil	£6.50
Croquettes, Sun-blushed Tomatoes, Mozzarella, Basil	£10.75
Red Pepper Houmous, Flatbread	£7.75
Crispy Oyster Mushroom, Soy Maple Glaze	£7.50

SIGNATURE CHATEAUBRIAND

28-Day-Aged 16oz Angus Beef, Fries, Watercress, Peppercorn Sauce	£96.00 for two

CHEF’S TASTING MENU

Let our chef choose for you, with two dishes from each section: Small Bites, Winter Specials, Fish, Meat and Vegetables. Minimum of two guests.	£55.00 per person

WINTER SPECIALS

Smashed Cucumber and Cashew Salad	£9.25
Baron Bigod Brie, Honey, Figs, Walnuts, Fig Chutney, Ciabatta	£12.50
Squid Ink Risotto, Feta, Chilli	£13.75
Caldo Verde, Chorizo Milk Bread	£12.50

FISH

Brancaster Mussels, Bacon, Cider	£15.75
Crispy Squid, Saffron Aioli	£13.00
King Prawns, Creamy Garlic, Chilli Sauce	£14.50
Charred Octopus, Creamed Polenta, Pomegranate	£13.75

MEAT

Teriyaki Pork Skewer, Soy Egg Yolk, Spicy Mayonnaise	£14.75
Apple Sausage, Rigatoni, Fennel	£13.75
Soy and Sesame Chicken Thigh, Chilli, Spring Onion	£13.25
Braised Lamb Shoulder, Butter Bean Cassoulet	£16.75

VEGETABLES

Hispi Cabbage, Kewpie Mayo, Sesame, Nori	£9.00
Charred Tenderstem, Romesco Sauce, Flaked Almonds	£9.00
Patatas Bravas, Spicy Tomato, Aioli	£9.00
Corn Coblets, Shiso Butter	£8.50

Please ask your server for allergen information.
A discretionary service charge of 10% will be added to your bill. This is shared directly among our team.