

THE NORFOLK ARMS

Glass of Prosecco			6.00
Aperol Spritz			9.00
Espresso Martini			9.00
Moscow Mule			9.00
Bloody Mary			9.00
Negroni			9.00
½ Dozen Maldon Oysters , shallot & cabernet sauvignon vinegar			12.00
Beetroot carpaccio with goat's cheese, rocket & hazelnut oil			8.50
Chicken liver pate , sea salt, apple & sultana chutney, toast, mixed leaf salad			8.50
Lyme Bay Dorset crab with rocket, ginger, chilli, honey, soy & sesame dressing			11.50
Buffalo mozzarella with roasted fennel & caramelized onions			9.50
Mixed vegetable mezze			9.50
Whole seabass with samphire, lemon, new potatoes & fennel			21.00
Black ink tagliatelle with spinach, mussels, clams, prawns & parmesan			16.50
Beef stew with sweet potato, cauliflower & parsnip chips			17.50
Grilled chicken thighs with orange bulgur, pomegranate, romesco sauce & crispy kale			16.00
Roasted pumpkin risotto with sage, roasted pumpkin seeds, parmesan & truffle oil			14.00
Mixed leaf salad	4.00	Patatas aliñadas	4.00
Rocket, parmesan, balsamic reduction	4.00	Green beans	4.00
Fruit plate with yogurt & honey			6.50
Dark chocolate mousse cake , vanilla chantilly			6.50
Chocolate & coconut truffles with raisins & hazelnuts			5.00
Homemade vanilla ice cream affogato with Baileys			7.50
Salted caramel ice cream coated with sesame seed, peanut butter biscuit			7.50

VAT included. Discretionary service charge added @ 12.5%.
If you have any food allergies or intolerances, please consult your
waiter about the ingredients in our dishes before you order your meal

Tapas

Homemade bread with butter	2.70
Mixed nuts with sultanas, sunflower & pumpkin seeds	3.00
Caperberries	3.00
Black Kalamata & green Chalkidiki olives	3.00
 Dip Trio: Hummus, Babaganoush, Tzatziki, Pitta Bread	 15.00
 Hummus & pitta bread	 5.80
Babaganoush & pitta bread	5.80
Tzatziki & pitta bread	5.80
Artichoke hearts marinated with lemon, orange & oregano	6.50
Valencian carrots	4.00
Piquillo peppers with feta, rosemary & honey	6.80
Patatas bravas, alioli, paprika sauce	5.00
Sweetcorn with chilli & lime butter	6.00
Chickpea & tomato stew	6.50
Pimentos de padrón	6.50
Roasted pumpkin with truffle oil & parmesan	7.50
Baked giant beans	6.00
Halloumi, pepper & new potato skewers with almond pesto	8.00
Blue Spanish cheese bruschetta, roasted walnuts, blossom honey	8.00
Cherry tomatoes with black olives, pickled red onion & cappers	7.50
Spanakopita: feta & spinach pie	9.50
 Boquerones: marinated anchovies with chilli, coriander, lemon & ginger	 4.00
Roll mop herrings	5.50
Gambas al ajillo, garlic king prawns	8.50
Smoked mackerel, mussel & squid salad with baby leaf	9.50
Taramosalata & pitta bread	7.50
Tiger prawn skewers with ginger, coriander & chilli	9.50
Grilled octopus with hummus & chorizo	15.50
Steamed mussels with white wine & parsley	8.50
 Rojones: fried paprika pork belly	 7.00
Barbequed chicken wings	6.50
Chorizo in cider	9.00
Spare ribs	9.00
Cantaloupe melon with serrano ham	7.50
Grandma's meatballs in tomato sauce, black olives & parmesan	7.50
Dates stuffed with goat's cheese, wrapped in serrano ham	7.00
Black figs stuffed with blue cheese, wrapped in serrano ham, honey	8.50
Ham croquetas with red onion marmalade	7.00
Lamb, red onion, red peppers skewers, tzatziki	9.50
 Fish platter:	 12.50
Smoked salmon, mackerel, new potatoes & horseradish	
Spanish cheese board:	14.00
Manchego semi-cured (sheep), penazul blue cheese (cow), soft tetilla gallega (cow) with apple chutney & oat biscuits	
Spanish cured meats: Serrano ham, chorizo, lomo, salchichón	12.50
Serrano ham platter or/with manchego cheese: with pickled cucumber	12.50