



# NORFOLK FOOD HALL



## MAIN MENU



### BREAKFAST | SERVED ALL DAY

Norfolk Food Hall Breakfast (GFA) £14.50  
\*Tony Perkins sausage, bacon, slow roast tomato, field mushrooms\*, house made hash brown, \*Fruit Pig black pudding, baked beans, toasted sourdough and \*Havensfield poached eggs

Norfolk Food Hall Veggie Breakfast (GFA, V, VEA) £14.50  
Veggie sausages, slow roast tomato, field mushrooms\*, house made hash browns, baked beans, toasted sourdough and \*Havensfield poached eggs

\*Upgrade to Wild Mushrooms for £1.00

Staithe Smoked Salmon (GFA) £13.00  
\*Staithe Smokehouse smoked salmon, \*Havensfield scrambled eggs, toasted sourdough

Eggs Benedict (GFA) £13.00  
Toasted English muffin, roast ham, \*Havensfield poached eggs and hollandaise sauce

Mushrooms on Toast £13.00  
Wild mushrooms, mushroom truffle ketchup, \*Havensfield poached egg, toasted sourdough

Grilled Staithe Kipper (GFA) £14.50  
\*Staithe Smokehouse smoked kippers with brown butter, toasted almonds, lemon and parsley, served with \*Havensfield poached eggs and toasted sourdough

Peanut Butter and Jelly French Toast (V) £13.00  
Jam doughnut French toast, raspberry jam, peanut crunch

Cinnamon Bun Porridge (V, VEA) £9.00  
\*Crush Cinnamon Bun porridge, baked apple, and \*Crush toasted granola

Local Sausage, Bacon or Veggie Sausage Bap (GFA) £8.00  
\*Add egg for £1.50



### FROM THE GRILL

The Cheese Burger (GFA) £17.00  
\*Tony Perkins steak burger, smoked bacon, \*Fen Farm Dairy's Baron Bigod, \*The Garden Pantry tomato relish, dill pickle, \*The Sourdough Company toasted bun, served with house seasoned fries

The Mac Burger (GFA) £17.00  
\*Tony Perkins steak burger, mac sauce, iceberg, \*Mrs Temple's Wells Alpine cheese, dill pickle, \*The Sourdough Company toasted bun, served with house seasoned fries

The Pork Burger (GFA) £17.00  
\*Tony Perkins pork burger, apple relish, \*Mrs Temple's Wells Alpine cheese, dill pickle, \*The Sourdough Company toasted bun served with house seasoned fries

Crispy Pork Belly (GFA) £19.00  
\*Tony Perkins pork, roast apple, roast cauliflower, parsley and house seasoned fries



### SANDWICHES

ALL SERVED WITH HOUSE SEASONED FRIES

Chicken Caesar Sandwich (GFA) £14.00  
\*Tony Perkins chicken breast, cos lettuce, salted anchovies, caesar dressing, \*Lincolnshire Poacher cheese

Beef & Horseradish (GFA) £14.00  
\*Tony Perkins roast Norfolk beef, horseradish, watercress, \*The Garden Pantry caramelised onion relish on malted bread

Whipped Feta Open Sandwich (GFA, V) £14.00  
Whipped feta, baked beetroot, \*D A Southgate's honey on toasted sourdough

Staithe Smoked Salmon Open Sandwich (GFA) £14.00  
\*Staithe Smokehouse smoked salmon, celeriac remoulade, dill, toasted rye



### SALADS

Roast Winter Squash (GFA, VA, VEA) £13.00  
Squash, roast garlic and rocket pesto, toasted pumpkin seeds, \*Ferndale Norfolk Tawny cheese, and crispy kale

Roast Celeriac (GFA, V, VEA) £13.00  
Roast celeriac, pear, hazelnut and chicory



### NORFOLK PLATTERS

Deli Platter (GFA, V, VEA) £17.00 per person  
\*Mrs Temple's Wells Alpine and Binham Blue cheese, sliced ham, pickled onion, \*Norfolk Food Hall sausage roll, sliced pear, walnuts, \*Candi's Chutney with toasted sourdough

Fish Platter (GFA, V, VEA) £17.00 per person  
\*G.R.Bunning & Co Smoked salmon pâté, beetroot and dill gravlax, smoked prawns, pickled cockles with granary bread



### SMALLER PLATES

Ham Hock Terrine (GFA) £9.00  
\*Tony Perkins crispy smoked ham hock terrine, baked apple, celeriac remoulade, toasted sourdough

Rarebit (V) £10.00  
\*Mrs Temple's Wells Alpine rarebit, toasted sourdough and \*Stokes brown sauce

Cauliflower Cheese Soup £8.00  
Cauliflower and \*Lincolnshire Poacher cheese served with toasted sourdough

Potato Sage and Onion Soup (GFA, V, VEA) £8.00  
Baked potato, sage and onion soup served with toasted sourdough

### SIDES AND LIGHT BITES

FRUIT SCONE (V) | £4.50

Made in house, served with clotted cream & \*The Garden Pantry jam

CHEESE SCONE (V)\* | £4.00  
Made in house, served with salted butter

\*Add \*Mrs Temple's Walsingham Cheese and \*Candi's Chutney for £2.00

HOUSE SEASONED FRIES (GF) | £4.00

DELI SALAD (GFA) | £7.00

WARM SAUSAGE ROLL (V) | £5.50  
Add \*Candi's Chutney for £1.50

WARM VEGGIE SAUSAGE ROLL\* | £5.50  
Add \*Candi's Chutney for £1.50

#### ALLERGEN INFORMATION

Our dishes may contain allergens like dairy, nuts, eggs, gluten or seafood. We're always happy to provide detailed information about our ingredients. If you have allergies or dietary needs, please let us know before ordering so we can do our best to accommodate you.

GF Gluten Free | GFA Gluten Free Adaptable | V Vegetarian  
VE Vegan | VEA Vegan Adaptable | VA Vegetarian Adaptable

*Proudly Supporting Norfolk Producers*

At the Norfolk Food Hall, we're passionate about local produce. We champion Norfolk's rich agricultural heritage and innovative farming practices. From artisan goods and local cheeses to premium cuts from our in-house butcher and hearty meals in our restaurant, everything we offer reflects the dedication of our local suppliers. Bring the family and enjoy a relaxing day out—our outdoor play area makes it a treat for all ages.

*We would love your feedback!*



# WHERE POSSIBLE, WE SOURCE OUR INGREDIENTS FROM LOCAL SUPPLIERS



- 1** Tony Perkins  
Meat
- 2** Fruit Pig  
Black Pudding
- 3** Bramfield Meats  
Bacon & Ham
- 4** Sunday Charcuterie  
Salami
- 5** Havensfield  
Eggs
- 6** Staithe Smokehouse  
Smoked Kippers
- 7** G.R.Bunning & Co  
Smoked & Kiln Roast Salmon
- 8** Fen Farm Dairy  
Baron Bigod
- 9** Dann's Ice Cream  
Ice Cream
- 10** Mrs Temples  
Cheese
- 11** ES Burroughs & Son  
Milk
- 12** Krusty Loaf  
Bread
- 13** The Sourdough Company  
Burger Buns
- 14** Heygates  
Potatoes & Flour
- 15** Crush  
Granola
- 16** South East Coffee  
Norfolk Food Hall Blend
- 17** Gyre & Gimble  
Gin
- 18** Home Farm Gin  
Gin
- 19** Artisan Drink Co  
Tonic
- 20** Norfolk Cordials  
Cordial
- 21** Nurtured In Norfolk  
Herbs
- 22** Norfolk Tea Co  
Tea & Iced Infusions
- 23** Walsingham Estate  
Wine
- 24** Duration Brewery  
Lager & Ale
- 25** Adnams  
Prosecco
- 26** Norfolk Spirit Company  
Rum/Spiced found in the Spritz'
- 27** Leigh's Bees  
Honey
- 28** The Garden Pantry  
Piccalilli
- 29** Stokes  
Chilli Jam
- 30** Ferndale  
Norfolk Tawny Cheese
- 31** Candi's Chutney  
Chutney