



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.

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

Grilled Staithe Kipper (GFA) £14.50
*Staithe Smokehouse smoked kippers, brown butter, hazelnut, chive, *Havensfield poached eggs and toasted sourdough.

White Chocolate & Almond French Toast (V) £13.00
Roast peach, *Dann's vanilla ice cream and caramelised white chocolate.

Overnight Oats (V, VEA) £9.00
Almond milk, chia seeds, Norfolk blueberries, toasted almond and *Leigh's Bees honey.

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, tomato relish, dill pickle, *The Sourdough Company toasted bun, house seasoned fries

The Blue Cheese Burger (GFA, V) £17.00
*Tony Perkins steak burger, caramelised onion relish, crispy onions, *Mrs Temple's Binham Blue, dill pickle, *The Sourdough Company toasted bun and house seasoned fries.

Grilled Pork Chop (GF) £16.00
*Tony Perkins pork, roast broccoli, nduja and house seasoned fries.

Grilled Mackerel (GF) £15.00
*Heygates potato salad, marinated heritage tomato, green sauce.



SANDWICHES ALL SERVED WITH HOUSE SEASONED FRIES

Chicken & Chorizo (GFA) £13.00
*Tony Perkins roast chicken, chive cream cheese, *Sunday Charcuterie Norfolk chorizo, *Stokes chili jam, Blakeney leaf and malted bread.

Beef & Horseradish (GFA) £13.00
*Tony Perkins roast Norfolk beef, horseradish, watercress, caramelised onion relish and malted bread.

Tomato & Red Onion Open Sandwich (V, GFA) £14.00
Marinated heritage tomato, red onion, green sauce, *Willow Farm Dairy Norfolk White Lady Cheese and toasted sourdough.

Smoked Mackerel Open Sandwich (GFA) £14.00
Smoked mackerel pâté, horseradish, pickled cucumber, parsley and toasted sourdough.



SALADS

Caesar (GFA) £14.00
*Tony Perkins grilled chicken, cos lettuce, salted anchovies, soft eggs, poacher and sourdough croutons.

Cromer Crab (GFA) £14.00
Baby gem lettuce, radish, pickled shallot, mustard dressing and chive.

Beetroot (GFA, V, VEA) £14.00
Beetroot pâté, marinated baby beetroot, toasted sunflower seeds and Blakeney leaf.



NORFOLK PLATTERS

Deli Platter (GFA) £16.00 per person
*Mrs Temple's Wells Alpine and Binham Blue, sliced ham, pickled onion, *Norfolk Food Hall sausage roll, sliced pear, walnuts, toasted sourdough.

Fish Platter (GFA) £17.00 per person
Smoked mackerel pâté, Cromer crab, *Staithe Smokehouse smoked salmon, pickled cockles, toasted sourdough



SMALLER PLATES

Ham Hock Terrine (GFA) £9.00
Ham hock terrine, *The Garden Pantry piccalilli, toasted sourdough.

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

Roast Courgette, Pea and Spinach Soup (GFA, V, VEA) £8.00
Roast courgette, pea and spinach soup, crème fraîche and sourdough.

SIDES & LIGHT BITES	
House Seasoned Fries (GF, VE, V)	£4.00
Warm Sausage Roll	£5.50
Warm Veggie Sausage Roll	£5.50
Deli Salad (GFA, V, VEA)	£7.00

CAKE MENU

FRUIT SCONE (V) | £4.50
Made in house, served with clotted cream & jam.

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

CHERRY & ALMOND FRANGIPAN (V) | £4.50

CHOCOLATE FUDGE LOAF CAKE (V) | £4.50

CHOCOLATE, ORANGE AND CARDAMON COOKIE (V) | £2.95

RASPBERRY LEMONADE CAKE (V) | £4.50

SALTED CARAMEL LATTE CAKE (V) | £4.50

SUMMER FRUITS CAKE (V) | £4.50

WHITE CHOCOLATE CHIP BROWNIE (V) | £4.50

WHITE CHOCOLATE AND PISTACHIO CAKE (V) | £4.50

COOKIES & CREAM BROWNIE (GF, VE) | £4.50

RASPBERRY & PISTACHIO FRANGIPAN (GF, VE) | £4.50

Proudly Supporting Norfolk Producers

At the Norfolk Food Hall, we're passionate about local. We champion Norfolk's exceptional produce, celebrating its 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!

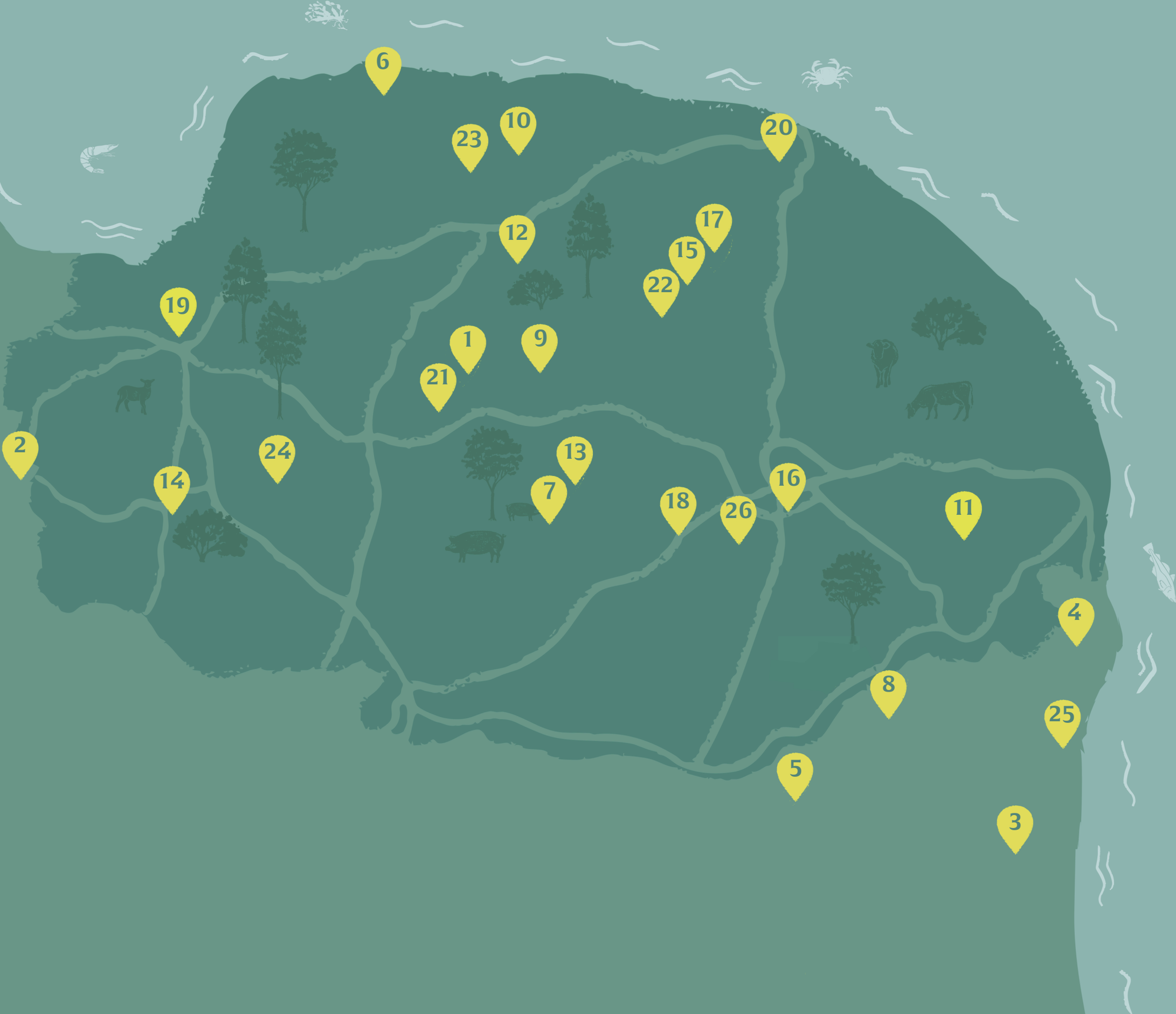


ALLERGEN INFORMATION

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

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'