

NORFOLK FOOD HALL



MAIN MENU



BREAKFAST | SERVED ALL DAY

Norfolk Food Hall Breakfast (GFA)*Tony Perkins sausage, bacon, slow roast tomato, field mushrooms*, house made has *Fruit Pig black pudding, baked beans, toasted sourdough and *Havensfield poached	h brown,
Norfolk Food Hall Veggie Breakfast (GFA, V, VEA)	
*Upgrade to Wild Mushrooms for £1.00	
Eggs Benedict (GFA) Toasted English muffin, roast ham, poached *Havensfield eggs and hollandaise sauce	
Mushrooms on Toast Wild mushrooms, mushroom truffle ketchup, *Havensfield poached egg, toasted sour	
Grilled Staithe Kipper (GFA)*Staithe Smokehouse smoked kippers with brown butter, toasted almonds, lemon and served with *Havensfield poached eggs and toasted sourdough.	
Milk Chocolate & Hazelnut French Toast (V)Milk chocolate with *Dann's chocolate ice cream and roasted hazelnuts.	£13.00
Cinnamon Bun Porridge (V, VEA) Cinnamon Bun *Crush porridge, baked apple, and toasted granola.	£9.00
Local Sausage, Bacon or Veggie Sausage Bap (GFA)*Add egg for £1.50	£8.00
FROM THE GRILL	
The Cheese Burger (GFA)* *Tony Perkins steak burger, smoked bacon, *Fen Farm Dairy's Baron Bigod, tomato repickle, *The Sourdough Company toasted bun, served with house seasoned fries	elish, dill
The Blue Cheese Burger (GFA) *Tony Perkins steak burger, caramelised onion relish, crispy onions, *Mrs Temple's Blue, dill pickle, *The Sourdough Company toasted bun, served with house seasoned	Binham
The Christmas Burger*Tony Perkins crispy fried turkey with sage and onion mayo, braised red cabbage, *Fo Dairy's Baron Bigod cheese, cranberry hot honey, served with house seasoned fries.	
Grilled Flat Iron Steak (GF) *Tony Perkins Steak, pan jus, baby gem lettuce, mustard and chive, Béarnaise sauce a seasoned fries.	

SIDES & LIGHT BITES

House Seasoned Fries (GF, VE, V) £4.00 Deli Salad (GFA, V, VEA) £7.00 Warm Festive Sausage Roll* £5.50 Warm Sausage Roll* £5.50 Warm Veggie Sausage Roll* £5.50 *Add Candi's Chutney for £1.50

SANDWICHES ALL SERVED WITH HOUSE SEASONED FRIES

Roast Norfolk Turkey (GFA)	£14.00
*Tony Perkins turkey, pork stuffing, sage and onion mayo, braised red cabbage and crassauce with malted break.	anberry
Beef & Horseradish (GFA)	£14.00
*Tony Perkins roast Norfolk beef, horseradish, watercress, caramelised onion relish wi bread.	
Whipped White Lady Open Sandwich (GFA, V)	£13.00
Whipped White Lady, honey roast fig, roasted walnut with toasted sourdough.	
Kiln Roast Salmon Pâté Open Sandwich (GFA)	£14.00
Kiln roast salmon pâté, horseradish, pickled cucumber, parsley with toasted sourdough	1.
SALADS	
Roast Winter Squash (GFA, V, VEA)	£13.00
Squash, parsley pesto, toasted pumpkin seeds, Binham Blue, and crispy kale.	
Brussels Sprout Salad (GFA)	£14.00
Brussels sprouts, hazelnut, smoked streaky bacon, ranch dressing, parsley, and Linco Poacher.	
roacher.	
NORFOLK PLATTERS	
Deli Platter (GFA) £16.0	O per person
*Mrs Temple's Wells Alpine and Binham Blue, sliced ham, pickled onion, *Norfolk Fosausage roll, sliced pear, walnuts with toasted sourdough.	ood Hall
Fish Platter (GFA) £17.00	O per person
Smoked salmon pâté, Cromer crab, beetroot and dill gravlax, smoked prawns, pickled with granary bread.	l cockles
SMALLER PLATES	
Ham Hock Terrine (GFA)	£9.00
Ham hock terrine, *The Garden Pantry piccalilli, toasted sourdough.	

ALLERGEN INFORMATION

*Mrs Temple's Wells Alpine rarebit, toasted sourdough and brown sauce.

Roast Cauliflower Soup (GFA, V, VEA)

Roast cauliflower, apple and chive served with toasted sourdough.

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



FRUIT SCONE (V) \mid £4.50 Made in house, served with clotted cream & 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



CHOCOLATE FUDGE CAKE (V)* | £4.50

APPLE CRUMBLE CAKE (V)* | £4.50

MINCE PIE FRANGIPANE (V)* | £4.50

*The above can be served warm and/or with pouring cream for £1.50

CRANBERRY AND VANILLA CAKE (V) | £4.50

COFFEE AND WALNUT LOAF (V) | £4.50

BANANA, RUM AND RAISIN BAKE (V) | £4.50

CHOCOLATE TIFFIN | £3.95



GINGERBREAD COOKIE (V) | £2.95

SALTED CARAMEL BROWNIE (V) | £4.50

BLACKCURRANT BROWN SUGAR BLONDIE (V) | £4.50

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

RASPBERRY & PISTACHIO FRANGIPANE (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 inhouse 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.





WHERE POSSIBLE, WE SOURCE OUR INGREDIENTS FROM LOCAL SUPPLIERS



- 1 Tony Perkins
- 2 Fruit Pig
 Black Pudding
- 3 Bramfield Meats
- Sunday Charcuterie
- 5 Havensfield
- 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
- 10 Mrs Temples
- ES Burroughs & Son
- 12 Krusty Loaf
- 13 The Sourdough Company
 Burger Buns
- Heygates
 Potatoes & Flour
- 15 Crush
- 16 South East Coffee
 Norfolk Food Hall Blend
- 17 Gyre & Gimble
- 18 Home Farm Gin
- 19 Artisan Drink Co
- 20 Norfolk Cordials
- Nurtured In Norfolk
 Herbs
- Norfolk Tea Co
 Tea & Iced Infusions
- Walsingham Estate
- Duration Brewery
 Lager & Ale
- 25 Adnams
- Norfolk Spirit Company Rum/Spiced found in the Spritz'
- 27 Leigh's Bees
- 28 The Garden Pantry
- 29 Stokes Chilli Jam