



Casual Dining at the Maids Head Hotel

Sandwiches Menu

Cheddar cheese, red onion marmalade & rocket £8 (v) (24hr)

Dingley Dell smoked ham & piccalilli £8 (24hr)

Smoked salmon, pickled cucumber & cream cheese £8 (24hr)

Avocado, sourdough toast, hummus, pomegranate, sauce vierge, toasted seeds £8 (vegan)

Sauteed chestnut mushrooms & wild garlic, asparagus, fried egg, smoked pancetta on grilled sourdough £10

Starters/ snacks

Antipasti, mixed olives with balsamic and olive oil, baked ciabatta £9

Hand cut chips £4 (v)

Soup of the day, ciabatta £6 (v)

House cured Norfolk Gin seatrout, dill cream cheese, grapefruit, dill oil, water biscuits £8.50

Carpaccio of courgette, marinated feta cheese, avocado puree, pickled radish and onion, rustic sourdough croutons £8

Mains

Roasted spiced cauliflower wedges, sweet potato & pepper ragout, pickled onion (vegan) £13

Beer battered cod, thrice cooked chips, garden pea and mint, tartare sauce £14.50

Thai green chicken curry, duo of basmati rice, pickled onion salad £15

Monkfish on the bone, mixed nut crumb, stem broccoli, crushed potatoes, grenobloise sauce £19

8oz Ribeye steak, portobello mushroom, slow roasted vine tomatoes, hand cut chips, peppercorn sauce £22

Cromer crab & spring onion quiche, dressed leaf salad, herb new potatoes £14

Desserts

2 scoops of homemade ice cream / sorbet £4.50 (24hr)

Norfolk strawberry choux a la crème £4.50

Maids Head raspberry trifle £7

Maids Head cheeseboard £9

Fruit scones, jam, clotted cream £5

Cheese scones, butter £5

Cake bites £6.50

Afternoon Tea is also available, please ask for a menu

Available from Monday, 12th April from 12.00 – 5.00pm (Sunday, 3.00pm – 9.30pm) in our al fresco Inside Out Courtyard and from Monday, 17th May in the lounge.