

BYFORDS

EVENING MENU

➤ 3-2-1 NORFOLK PASSPORT SPECIAL ◀

CHOOSE FROM EITHER

3

THREE COURSES + DRINK **£34.50***
1 GRAZING + 1 MAIN + 1 DESSERT

OR

2

TWO COURSES + DRINK **£31.50***
1 GRAZING OR 1 DESSERT, AND 1 MAIN

PLUS

1

CHOOSE YOUR DRINK
- 175ML PINOT GRIGIO / ZINFANDEL ROSÉ / TEMPRANILLO
- SCHOONER OF LAGER/CIDER/PREMIUM LAGER/SESSION ALE
- A PEPSI, DIET PEPSI OR LEMONADE



KEEP AN EYE OUT FOR OUR 25TH-ANNIVERSARY SPECIALS
CLASSIC BYFORDS DISHES RETURN TO CELEBRATE THIS MILESTONE.

SERVED FROM 5PM - EXCLUDES PLATTERS - *NO ADDITIONAL NORFOLK PASSPORT DISCOUNT

📶 Network: byfords | Password: byfords247

◆ Starters ◆

GRAZING

We recommend 1-2 to start depending on your appetite or 3-4 for a main.

Tangy hot wings Blue cheese dip, spring onions.	£6.95 £6.26	Crispy mac & cheese “fries” With chorizo mayo or sweet chilli dip.	£6.95 £6.26
Crispy beef Sweet chilli relish, spring onion & sesame.	£6.25 £5.63	Red onion, rosemary & garlic focaccia Homemade herb butter, oil & balsamic.	£6.00 £5.40
Smoked mackerel pâté Focaccia, cucumber & caperberry.	£6.25 £5.63	Hot and crispy calamari Harissa & lime mayo.	£6.25 £5.63
Ham hock & parsley scotch egg Garlic mayo.	£6.00 £5.40	Cod fish fingers Tartare sauce & lemon.	£6.25 £5.63
		Mixed antipasti Green & black olives, sun-dried tomatoes & balsamic pickled onions.	£6.00 £5.40

◆ Mains ◆

Byfords house curry

Medium spiced curry, with basmati rice, naan bread, mango & pineapple chutney, raita. *This curry has been on Byfords menu for the past 13 years! Created by Christo, Byfords' longest serving sous chef, it stems from his home in southern India, bringing bold flavours and aromatics while being classical enough to last the test of time on the menu.*



Vegetable	£18.75 £16.87
Chicken	£19.50 £17.55
King Prawn	£19.50 £17.55

The Byfords salad plate Creamy potato salad, marinated chargrilled vegetable & superfood salads, topped with your choice of either chargrilled chicken, roasted salmon fillet or marinated roasted halloumi.	£18.50 £16.65	House linguine pasta Linguine tossed through slow-cooked ragu with fresh herbs, and served with a pesto croûte, wild rocket and parmesan. Topped with your choice of roasted salmon, chargrilled chicken or marinated fried halloumi.	£18.50 £16.65
Pan-fried seabass Aromatic Bombay potatoes, wilted spinach, burnt onion purée and curry oil.	£19.75 £17.78	Crispy duck leg Egg noodles, beansprouts & bamboo, duck broth, tea-stained egg, pea shoots and sesame.	£19.25 £17.32
Roasted chicken supreme Mustard & thyme pressed potatoes, roasted root veg, chicken & rosemary jus.	£19.75 £17.78	Ox liver Buttered truffle mash, savoy cabbage, crispy bacon and roasted shallot gravy.	£18.95 £17.06
		Peppered seitan & mushroom pie Buttered spring vegetables, carrot purée, wild mushroom & sage gravy.	£19.50 £17.55
		Crispy cod burger Tartare sauce and baby gem lettuce, served in a toasted homemade bun, with proper chunky chips and mushy peas.	£19.50 £17.55

◆ Desserts & Sundaes ◆

GELATO SUNDAES £9.00 | £8.10

Byfords classic banoffee sundae

Banana, shortbread pieces, caramel & banana gelato, condensed toffee, whipped cream. *A beloved staple on our menu for the past 10 years, this dessert is crafted with our homemade gelato, buttery shortbread, and a generous swirl of whipped cream. When Chef MC first introduced it, it quickly became our best-selling dessert. And even now, it continues to impress with its towering, irresistible goodness!*



Byfords mess
Blueberry compote, meringue pieces, whipped cream, vanilla gelato.

GELATO BY THE SCOOP

1 scoop £2.75 | £2.48 2 scoop £5.25 | £4.73 3 scoop £6.75 | £6.08

Vanilla, chocolate, strawberry, caramel, banana, bakewell, raspberry sorbet, orange sorbet, lemon sorbet.

DESSERTS £9.00 | £8.10

Byfords cheesecakes
- Toffee & pecan caramel gelato, candied pecans.
- Double chocolate, chocolate sauce, chocolate gelato.

Banana sticky toffee pudding

Vanilla gelato, toffee sauce.

“Snickerbocker” glory

Vanilla & chocolate gelato, chocolate sauce, roasted peanuts, proper condensed caramel, toffee cream.

Cherry & amaretto tiramisu

Layers of sponge soaked in espresso & amaretto, entangled with cherries and mascarpone cream and dusted with cocoa.

Pistachio crème brûlée

White chocolate & raspberry biscuit.

◆ Stone Baked Pizza ◆

All our dough is made fresh daily, hand-rolled and baked in our stone based ovens.

Simple Slow-cooked tomato ragu, mozzarella, cheddar cheese.	£14.00 £12.60
Farmhouse Bacon, sausage, baked beans, black pudding, mushroom, mozzarella topped with a fried egg.	£16.25 £14.63
Italian chicken Chicken, parma ham, olives, spinach, mozzarella.	£16.25 £14.63
Goats cheese Crumbled goats cheese, chargrilled med veg, rocket, onion marmalade, mozzarella, toasted pinenuts.	£16.25 £14.63
Hot Chorizo, shredded buffalo wings, fresh chillis, blue cheese dip.	£16.25 £14.63
Ham & mascarpone Parma ham, garlic wild mushrooms, spinach & mascarpone.	£16.25 £14.63

AJ's meatball calzone £16.50 | £14.85

Filled with meatballs, slow-cooked ragu, basil, and three cheeses, all wrapped in our handmade pizza dough and served with a dressed side salad. *The return of the king! Brought together by AJ, Byfords' former head chef turned Food and Beverage Manager, and Byfords' Pizza Specialist Paul. The only reason it took a hiatus was so that it could give out other pizzas time to shine!*



CREATE YOUR OWN PIZZA

START WITH A BASE

£14.00 | £12.60

+ Additional toppings

Take our simple pizza and add as many toppings from the right to create your own pizza.



ADD YOUR TOPPINGS

£1.60 | £1.44 each

Red peppers, red onions, spinach, mushrooms, sweetcorn, olives, feta, chillies, buffalo mozzarella.

£2.25 | £2.03 each

Prawns, chorizo, Parma ham, artichoke, sausage, bacon, chargrilled veg, chicken, meatballs.

◆ Sharers & Sides ◆

PLATTERS

All served with toasted homemade focaccia & butter.

Platter for 1 £12.00 | £10.80

Platter for 2 £22.50 | £20.25

Store platter

Chorizo, parma ham, warm scotch egg, Binham Blue, Norfolk Dapple, antipasti.

Seafood platter

Crispy calamari, fish fingers, seafood cocktail, smoked mackerel pate, tartare sauce.

Cheese platter

Norfolk Dapple, Binham Blue, Copys Cloud, celery, chutney, crackers, grapes.

SIDES

Dressed house salad	£4.50 £4.05
Crispy red onion rings	£4.25 £3.83
Spicy carrot slaw	£4.25 £3.83
Proper chunky chips	£4.50 £4.05
Skin-on fries	£4.25 £3.83

SCAN TO SEE ALLERGENS AND INGREDIENTS



HAVE YOU GOT YOUR NORFOLK PASSPORT?

Secondary prices show the cost with a Norfolk Passport discount.

For exclusive perks, *sign up for free* at norfolkpassport.com



IF YOU REQUIRE A DAIRY FREE, LOW GLUTEN OR VEGETARIAN/VEGAN MENU PLEASE ASK YOUR SERVER

A MEMBER OF OUR TEAM WILL BE OVER TO TAKE YOUR ORDER SHORTLY.

❖ WHAT'S ON AT ❖ BYFORDS



CELEBRATING 25 YEARS OF BYFORDS



This year marks an extraordinary milestone for Byfords as we celebrate our 25th birthday! For a quarter of a century, we've been serving the community of Holt with delicious offerings, beautiful bedrooms, and a warm and welcoming atmosphere.

As we reflect on this remarkable journey, we'll be inviting you to join us to celebrate with a series of exciting events and activities throughout 2025. Expect throw-back food specials, deep dives into history, and fantastic events.

➤ Scan the QR codes to find out more! ◀

EXCITING CHANGES ARE COMING



We're looking to the future and reinvesting in Byfords for the next generation. To celebrate 25 years of Byfords, we're thrilled to announce 25 exciting improvements coming in 2025/26, all inspired by your invaluable feedback. These enhancements will focus on the areas you've told us matter most.

The first exciting changes have been announced. They include a new restaurant entrance, daytime bookings, room refurbishment, and more! Visit the website to find out more.



SAVE 20% ON SPRING BREAKS



Whether it's a romantic getaway or a weekend adventure, Byfords is the perfect base to explore Norfolk's springtime beauty. Save 20% on stays of two nights or more this season and step straight into the heart of Holt's countryside charm. Stay in the cosy Posh B&B, wake up to a delicious complimentary brunch, and experience all North Norfolk has to offer.