

# Benji's

GLASS  
OF CLASSIC  
RIESLING WITH  
ANY SWEET  
FOR £10

## LIGHT BITES & STARTERS

- Turmeric & coriander houmous  
with flat breads £4.50
- Triple cooked chips with aioli £3.95
- Vegan balsamic garlic grilled mushroom  
skewers with smashed saffron cauliflower £6
- Mediterranean fish soup served with a saffron  
rouille and croûton £6
- Yorkshire pudding served with pink  
roast beef and onion jam £5.50
- French onion soup, gruyere  
cheese toasted croûton (classic  
soup made with veal stock) £7.50
- Pressed ham hock, tomato and pineapple  
chutney, served with a soft quail egg salad £8
- Tortilla (Spanish omelette) £5
- Merguez sausage (spicy Lamb) served with garlic  
mayonnaise £5.50

## SANDWICHES

- Norfolk mushrooms on country toast £8.25
- Croque Monsieur - gruyere cheese and  
ham £8.25, **add** a free range fried duck  
egg to make a Croque Madame £9.25
- Open fillet steak sandwich served  
with red onion jam, watercress  
and Roquefort crumb £14

## LUNCHES

- Mushroom burger with Welsh rarebit  
served in a brioche bun with tomato  
chutney and skinny chips £10.75
- Cheeseburger with home-made prime Norfolk  
steak, Welsh rarebit served in a brioche bun  
with tomato chutney and skinny chips £11.50,  
**add** two rashers of bacon £1
- Confit of duck served with spring onion,  
mash and beetroot jus £14.50
- Grilled calves liver, crispy bacon, onions cooked  
three ways with Irish colcannon £16
- Roast cod served with artichoke mash, sauteed  
spinach, watercress and lemon £15.50
- Steak tartare served with confit hen's  
egg yolk, spicy fries and sourdough £14
- Chicken and smoked ham casserole finished  
with lovage, served with buttery mash potato  
and winter cabbage £15
- Large plaice goujons with skinny chips  
and red onion tartare sauce £10.25
- Eggs Benedict - hollandaise over a pair  
of poached hen's eggs with Dingley Dell  
smoked ham and English muffin £7.80
- Smoked chicken, chorizo and avocado benedict,  
hollandaise over a pair of poached hen's  
eggs with English muffin £10.80

## SALADS & SIDES

- Warm aromatic duck salad served with  
cashew nuts, chilli plum dressing  
and crispy noodles £12
- Spicy avocado houmous, warm chargrilled  
vegetables, raw thinly shaved garden  
vegetables and vegan cornbread £11.50
- Warm smoked chicken salad, baby  
gem lettuce, soft boiled egg, avocado,  
chilli, Suffolk chorizo with mango  
and mint dressing £12.50
- Mixed garden leaf salad or green garden  
leaf salad, both with house dressing £3
- Skinny chips £3

## SHARING BOARDS

- Marinated green and black olives £4
- Artisan breads with olive oil  
and balsamic vinegar £4
- Butcher's Board with parma ham,  
melon, ham hock, rare roast beef,  
Yorkshire pudding, red onion jam,  
roasted garlic bulb, chorizo and farm  
house breads £10.50 per person
- Vegetarian garden box with houmous,  
grilled halloumi, olives, parsley sponge, cherry  
tomatoes, tortilla and flat breads  
£10.50 per person

## SET MENU • 2 COURSES £14 • 3 COURSES £17

Both include a complimentary glass of wine. Choose from the boxes below.

Mediterranean fish soup served  
with a saffron rouille and  
croûton

Chicken and smoked ham casserole finished with lovage,  
served with buttery mash potato and winter cabbage

Warm rum baba soaked in  
Malibu, served with coconut  
ice cream

## SWEET TREATS

- Italian affogato smooth vanilla bean ice cream served with an espresso and biscotti biscuit £4.65, **add** Baileys £2
- Warm rum baba soaked in Malibu, served with coconut ice cream £6.25
- Warm chocolate and orange steamed pudding with kumquat and crème anglaise £6.25
- Passion fruit pavlova with crème chantilly £6.25
- Individual black forest gâteau with boozy cherries and chocolate ice cream £6
- Bread and butter pudding with crème anglaise £6

## ICE CREAMS & SORBETS £1.50 PER BALL

- |                                  |                             |                                  |
|----------------------------------|-----------------------------|----------------------------------|
| Wild strawberry ice cream        | Chocolate ice cream         | Salted caramel ice cream         |
| Coconut ice cream                | Cookies and cream ice cream | Citrus lemon and prosecco sorbet |
| Bourbon vanilla seeded ice cream | Gewürztraminer ice cream    | Passion fruit sorbet             |
| Honeycomb ice cream              |                             |                                  |

All dishes are freshly prepared daily using the highest quality local produce wherever possible.  
Our chefs use a variety of **herbs, spices, fruit** and **nuts** in our kitchens. All dishes may contain a trace of these products. No additional service charge added.

# Benji's

ALL NOVUS  
TEAS ARE  
AVAILABLE TO  
PURCHASE IN  
THE DELI

## TEAS £2.70 each

**Jarrold Exclusive English Breakfast**  
Our all day drinking tea, specially blended for the store.

**Decaffeinated Ceylon**  
Naturally decaffeinated to ensure that all  
flavours remain intact.

**Sapphire Earl Grey**  
A rich and delicate, yet, full bodied Earl Grey  
with Bergamot and blue malva flowers.

**Spicy Rooibos (caffeine free)**  
A caffeine free super grade rooibos blend with Brazilian  
pepper, cinnamon, cardamom, cloves and orange.

**Egyptian Mint Tea**  
A double gold medal winner, well  
rounded and no bitter aftertaste.

**Dragonwell Green Tea**  
A Lung Ching tea, one of the most renowned  
green teas available, hand fired in a wok with a  
nut aroma and a beautiful apricot finish.

**Persian Pomegranate**  
High in antioxidants and delivering a succulent  
and sweet herbal infusion.

**White Pear & Ginger**  
A delicious silver needle white tea blend combined  
with juicy pear and a hint of ginger on the finish.

**Beetroot Apple**  
Delicious all organic blend of beetroot, rosehip,  
apple pieces, hibiscus and orange peels.

**Turmeric Citrus**  
Tasty all organic blend of turmeric,  
ginger, lemongrass, liquorice root, match,  
orange and lemon. spice

## COFFEE

Filter coffee £2.40 / £2.90

Espresso £2.20 / £2.60

Americano £2.60 / £3.10

Cappuccino £2.80 / £3.10

Flat White £2.80

Latte £3.10

Matcha Latte £3.30

Coconut Latte £3.30

Mocha £3

FULL FAT  
SKIMMED  
SOYA MILK  
AVAILABLE

Hot chocolate temptation, the ultimate hot  
liquid chocolate with marshmallows and cream £4.55

## BRECKLAND ORCHARD

Elderflower £3.20

Pear & Elderflower £3.20

Ginger beer with chilli £3.20

Cloudy lemonade £3.20

Strawberry & rhubarb £3.20

## SOFT DRINKS

Natural coconut water £3.10

Orange juice £3.60

Apple juice £3.60 • Cranberry juice £2.80

Appletiser £2.60

Coca cola £3.20 • Diet Coke £2.95

Jarrold filtered water still or sparkling £1

Lime cordial with soda £1.95

## LOCAL ALCOHOLIC BEVERAGES

Norfolk Dewhopper 4% 500ml £5.20

Ghost Ship Alcohol Free Beer 0.5% 500ml £5.20

Adnams Ghost Ship Bitter 4.5% 500ml £5.20

Norfolk Brewhouse Moongazer Amber Ale 4% £5.10

Saxby's Original Cider 5% 500ml £4.85

## WHITE WINE

**Jarrold Macabeo & Malvasia (Spain)**  
Refreshing and fruity can be enjoyed with fish or poultry and milder cheeses  
£6.90 / £8.20 / £22

**Picpoul de Pinet, L'Ormarine Duc de Morny (France)**  
Floral and enticing on the nose, exuberantly fresh, subtle, fine and long on the pallet.  
£7.50 / £9 / £25

**Sauvignon Blanc, Marlborough, Kim Crawford (New Zealand)**  
Brimming with fruity sweetness and juicy acidity for a balanced flavour  
£6.75 / £8.25 / £24.50

**Framingham Marlborough Cclassic Riesling (New Zealand)**  
Fragrant, complex nose showing tangelo, honeysuckle, jasmine and quinine aromatics.  
£6.75 / £8.25 / £25.50

175ML  
250ML  
BOTTLE

## RED WINE

**Jarrold Syrah & Garnacha (Spain)**  
Subtle spice of the Syrah is an inspired choice which gives a wonderful  
balanced and complete feel on the palate  
£6.90 / £8.20 / £22

**Tempranillo, Rioja, Larchago (Spain)**  
A medium-bodied palate with modest but notable tannins,  
bright plum and red berry flavours  
£6.25 / £7.75 / £21

**Cantine Di Ora Valpocella Ripasso (Italian)**  
Aromas of black cherry, smoke and dark spice.  
£7.50 / £9 / £25.50

**Malbec Oaked Reserva "Zapa" (Argentina)**  
Hints of tobacco and spice cleverly blended with ripe plums and cassis.  
£7.75 / £9.25 / £26

## ROSÉ & SPARKLING

**Jarrold Garnacha & Syrah, Spain**  
A wine with great grace and charm which is both fruity and refreshing,  
attributes which gives this fine wine an all year round appeal.  
£6.90 / £8.20 / £22

**Pastel Rosé, "Terrasses du Moulins" Paul Mas (France)**  
An elegant Rosé and refreshingly dry with clean raspberry and cranberry fruit.  
£6.25 / £7.75 / £22.50

**Prosecco La Cavea Brut**  
Apples and pears with a fresh fruity feel on the palate.  
£8.25 125ml / £25

Champagne Joeseph Perrier Cuvee Royale Brut £40

Small glass (125ml) available on request