

Benji's

LIGHT BITES & STARTERS

- Turmeric and coriander houmous with flat breads £4.35
- Triple cooked chips with aioli £3.95
- Heirloom tomato bruschetta with smashed avocado and torn basil £5
- Pea and ham soup with light mustard cream £6.50
- Thai fish cake served with a peanut salad and a lemongrass dressing £5.50
- Smoked baba ganoush served with flat breads £4.50
- Mediterranean fish soup served with saffron rouille and croutons £7
- John Ross smoked salmon served with brown bread and butter, black pepper and lemon £9.75
- Seafood and cucumber gratin with dill cream and seeded toast £9.95

SHARING BOARDS

- Marinated green and black olives £4
- Artisan breads with olive oil and balsamic vinegar £4
- Fish platter with smoked salmon, Thai fish cake, prawns, smoked salmon mousse, avocado, pickled vegetables and wasabi and fennel crackers £9.25 per person
- Vegetarian garden box with houmous, grilled halloumi, olives, parsley sponge, cherry tomatoes, chargrilled asparagus and flat breads £9.25 per person

LUNCHES

- Mushroom burger with Welsh rarebit served in a brioche bun with tomato chutney and skinny chips £10.50
- Roast salmon served with butterfly sorrel potatoes, cucumber spaghetti, shaved fennel and tomato verjus dressing £14
- Cheeseburger with home-made prime Norfolk steak, Welsh rarebit served in a brioche bun with tomato chutney and skinny chips £11, **add** two rashers of bacon £1
- Grilled calves liver served with crispy bacon, onions cooked three ways and Irish colcannon £14.50
- Roast monkfish served with asparagus, sautéed red onions, and dill potatoes £16.50
- Steak tartare served with confit hen's egg yolk, spicy fries and sourdough £14
- Thai fish cakes served with a peanut salad and a lemongrass dressing £13.50
- Large plaice goujons with skinny chips and red onion tartare sauce £10.10
- Smoked salmon and crayfish Royale - hollandaise over a pair of poached hen's eggs with John Ross smoked salmon, crayfish and English muffin £10.60
- Eggs Benedict - hollandaise over a pair of poached hen's eggs with Dingley Dell smoked ham and English muffin £7.70

SET MENU • 2 COURSES £13.50 • 3 COURSES £16.50

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

Pea and ham soup with light mustard cream

Roast salmon served with butterfly sorrel, potatoes, cucumber spaghetti, shaved fennel and tomato verjus dressing

Norfolk strawberry Eton mess

SANDWICHES

- Asparagus on toast served with smoked salmon and pink grapefruit £10.50
- 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

SWEET TREATS

- Italian affogato smooth vanilla bean ice cream served with an espresso and biscotti biscuit £4.65, **add** Baileys £2
- Summer pudding served with berry sauce and Cornish clotted cream £6.25
- Peach and Champagne jelly served with honey madeleine and Norfolk raspberries £6.25
- Strawberry frangipane tart served with wild strawberry ice cream £6.25
- Individual black forest gâteau with boozy cherries and chocolate ice cream £6
- Pavlova served with Norfolk strawberries and Chantilly cream £6

ICE CREAMS & SORBETS £1.30 per ball

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

SALADS & SIDES

- Warm Moroccan chicken salad, dry rub chicken with molasses, pomegranate, orange segments, apricots, leaves and a tahini, mint and turmeric dressing £12
- Dressed Cromer crab salad served with minted new potatoes £14 (subject to availability)
- Grilled halloumi served with a beetroot and orange salad and a hazelnut herb dressing £12
- Poached salmon salad, peas, beans and shoots with watercress mayonnaise £12.50
- Spicy avocado houmous, warm chargrilled vegetables, raw thinly shaved garden vegetables and vegan cornbread £11.25
- Warm Thai lamb salad served with crisp kohlrabi, choy sum, spearmint, jackfruit and crispy noodles £13
- Mixed garden leaf salad with house dressing or green garden leaf salad with house dressing £3
- Skinny chips £3
- Minted new potatoes £3

GLASS OF ORGANIC PROSECCO AND ANY SALAD FOR £17

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 £2.60 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 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.

COFFEE

Filter coffee £2.30 / £2.80

Espresso £2.10 / £2.50

Americano £2.50 / £3

Cappuccino £2.70 / £3

Flat White £2.70

Latte £3

Matcha Latte £3.30

Coconut Latte £3.30

Mocha £3

Espresso Macchiato £2.10 / £2.50

Iced Espresso Martini £7

HOT CHOCOLATE

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

FULL FAT
SKIMMED
SOYA MILK
AVAILABLE

BRECKLAND ORCHARD

Elderflower £3.10

Pear & Elderflower £3.10

Ginger beer with chilli £3.10

Cloudy lemonade £3.10

Strawberry & rhubarb £3.10

SOFT DRINKS

Natural coconut water £3.05

Freshly squeezed orange juice £3.50

Apple juice £3.50 • Cranberry juice £2.70

Appletiser £2.50

Coca cola £3.05 • Diet Coke £2.85

Jarrold filtered water still or sparkling £1

Lime cordial with soda £1.85

LOCAL ALCOHOLIC BEVERAGES

Norfolk Dewhopper 4% 500ml £5

Ghost Ship Alcohol Free Beer 0.5% 500ml £5.05

Adnams Ghost Ship Bitter 4.5% 500ml £5.05

Norfolk Brewhouse Moongazer Amber Ale 4% £4.90

Saxby's Original Cider 5% 500ml £4.70

WHITE WINE

Blanc "Le Serin" Côtes de Gascogne (France)

Zesty with refreshing tangy grapefruit freshness. Subtle hints
of spice and pear mingle with peachiness on the finish.

£5.50 / £6.45 / £18

Picpoul de Pinet, L'Ormarine Duc de Morny (France)

Floral and enticing on the nose, exuberantly fresh,
subtle, fine and long on the pallet.

£7.05 / £8.45 / £24

Sauvignon Blanc "Silver Myn" Zorgvliet (South Africa)
Multi-layered greener tropical fruit such as green melon, kiwi fruit and fig.

£6.25 / £7.75 / £23.50

Pinot Grigio "La Voluta" (Italy)

Fresh, dry and delicate with gentle floral and citrus aroma.

£6 / £7.25 / £20

RED WINE

Rouge "Le Serin" Aude (France)

Candied fruit, raspberry and Ruby Red grapefruit flavours with the
Syrah adding darker fruit aromas and a hint of spice.

£5.50 / £6.45 / £18

Merlot "Tierra Alta" (Chile)

Juicy and fresh with plum, blackcurrant and cranberry aromas.

£5.75 / £7.25 / £20

'Rioja Joven, Bodegas Larchago (Spain)

Beautiful purple-red in colour with classic varietal aromas of
strawberries, blackberries and a hint of liquorice.

£7.05 / £8.45 / £24.50

Malbec Oaked Reserva "Zapa" (Argentina)

Hints of tobacco and spice cleverly blended with ripe plums and cassis

£7.25 / £8.75 / £25

ROSÉ & SPARKLING

Pastel Rosé, "Terrasses du Moulinas" Paul Mas (France)

An elegant Rosé and refreshingly dry with clean raspberry and cranberry fruit.

£5.75 / £7.25 / £21.50

Prosecco La Scarpetta (Italy)

Fresh, light and lively flavours of white peach, honeysuckle and green apple.

£7.75 125ml / £24.50

Champagne Ayala Brut

£36

Small glass (125ml) available on request