

Benji's

GLASS
OF CLASSIC
RIESLING WITH
ANY SWEET
FOR £10

LIGHT BITES & STARTERS

- Avocado houmous, toasted pumpkin seeds with flat breads £4.50
- Triple cooked chips with aioli £3.95
- Vegan balsamic garlic grilled mushroom skewers with smashed saffron cauliflower £8
- White bean and smoked bacon soup topped with chestnut cream £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

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
- Ox cheeks, braised in red wine, parsley mash, buttered cabbage £16
- Roast monkfish served with romanesco, sautéed red onions and dill potatoes £16.50
- Steak tartare served with confit hen's egg yolk, spicy fries and sourdough £14
- Pheasant and smoked ham casserole served with creamy mash potatoes and buttered hispi cabbage £15.00
- 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

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, chargrilled romanesco and flat breads £10.50 per person

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

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

White bean and smoked
bacon soup topped with
chestnut cream

Confit of duck served with spring onion, mash and beetroot jus

Mulled wine pear pavlova,
crème chantilly

SWEET TREATS

- Italian affogato smooth vanilla bean ice cream served with an espresso and biscotti biscuit £4.65, **add** Baileys £2
- Goey chocolate and orange brownie with honeycomb ice cream £6
- Warm chocolate and orange steamed pudding with kumquat and crème anglaise £6.25
- Mulled wine pear pavlova, crème chantilly £6.25
- Individual black forest gâteau with boozy cherries and chocolate ice cream £6
- Ginger panna cotta on a pineapple carpaccio with mango salsa £6

ICE CREAMS & SORBETS £1.30 PER BALL

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|----------------------------------|-----------------------------|----------------------------------|
| Wild strawberry ice cream | Chocolate ice cream | Wild strawberry sorbet |
| Peanut butter 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 | Salted caramel 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 £2.60 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 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 Mulled Wine
Vibrant taste of white wine and zesty
lemon with hints of spice

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 £2.30 / £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

Small glass (125ml) available on request

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

Framingham Marlborough classic Riesling (New Zealand)

Fragrant, complex nose showing tangelo, honeysuckle, jasmine and quinine aromatics.

£6.25 / £7.75 / £24.50

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

Cantine Di Ora Valpocella Ripasso (Italian)

Aromas of black cherry, smoke and dark spice.

£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 Cavea Brut

Apples and pears with a fresh fruity feel on the palate.

£7.75 125ml / £24.50

Joeseph Perrier Cuvee Royale Brut

£39

175ML
250ML
BOTTLE