



**who be we...?!**

A well fed group of foodies... sprung from the hospitality industry. We have commitment, drive and an inherent wish to please.

Being born and bred here in Norfolk we are avid supporters of all things local. We will do our utmost to source directly from the area and use suppliers we trust and are as passionate as us. We don't stand on ceremony and are more than happy for you to pop in for a quick nibble or coffee as well as visit us for the full works!

Many thanks for taking the time to come and see us. Bookings can be taken for future visits should the urge to sample our wares overcome you! Please grab a card if you think yourself capable of making it home before booking...

So that's the ethos, now turn over, get ordering and enjoy your time at The Yurt!

Ollie, Rebecca, Paul and The Yurt Restaurant Crew.

## breakfast & brunch

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Eggs Benedict.	£6.95
with Smoked Salmon	£7.95
Roast Smoked Haddock, with Parsley Butter, Tomato & Poached Egg.	£7.50
Eggs, as you like, on toast.	£3.00
Toast or Croissant & Jam.	£1.75
Smoked Salmon & Scrambled Eggs on Granary Toast.	£6.95
Bacon, Cheese and Mushroom stuffed Croissant.	£4.95
Full English Breakfast. Bacon, Sausage, Mushrooms, Tomatoes, Black Pudding, Toast and Egg. With Tea or Coffee.	£7.95
Porridge, with drizzles of Local Honey.	£2.50

## sandwiches

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Cheese and Homemade Red Onion Chutney.	£3.50
Honey Roast Ham, Wholegrain Mustard and Tomato.	£4.00
Prawn Mayonnaise, Cherry Tomato & Cucumber.	£4.25
Slow Cooked Lamb stuffed Homemade Flatbreads, with Garlic Mayonnaise and Sweet Chilli Chutney.	£5.75
Sausage and/or Bacon.	£4.00

## salads and starters

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Mushrooms on Toast, with Binham Blue & Red Onion Chutney.	£5.00	£7.50
Yurt Potted Prawns, with Homemade Chilli Chutney and Granary Toast.	£5.00	
Chicken Liver Pate, with Toast and Dave's Pear and Tomato Chutney.	£5.50	

Sml. Lge.

Pan Fried Fillet of Mackerel, with Capers and a Beurre Noisette.	£7.50	£10.00
Warm Chicken and Bacon Salad, with Herb Croutons and a Honey and Mustard Dressing.	£6.95	£9.50
Hot Fish Plate, Smoked Salmon, Smoked Haddock and Mussels, with Homemade Tartare Sauce.	£7.50	£10.00
Carpaccio of Local Beef, with Marinated Bean Salad.	£6.50	£9.50
Russ's Raised Pork Pie, with Yurt's Homemade Piccalilli.	£6.00	£8.00
Seafood Spaghetti, with a Tomato and Fennel Broth.	£7.50	£10.00
Taster Plate of the Day. Vegetarian Taster Plate. <i>Please ask for today's dishes.</i>	£8.50 £6.50 (for 1)	£15.00 £10.00 (for 2)

## hot dishes

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Slow cooked Belly of Pork, with Balsamic Baked Onions and Potatoes, Crackling and a Thyme Jus.	£10.50
Pan Roasted Breast of Chicken, stuffed with Mrs. Temple's Tomato and Herb Warham Cheese.	£10.00
Fillet of Hake, with Bacon Lardons and a Herb Butter,	£12.50
Whole Baked Mackerel, with a Devilled Butter.	£11.50
Hot Homemade Pie of the Day.	£9.50
Please ask for today's Vegetarian Dishes.....	£8.50

## puddings & cakes

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Delicious Chocolate Caramel Slice.

Lemon Drizzle Cake.

Treacle Tart, with Clotted Cream.

Spiced Orange Tea Loaf (*Gluten Free*).

A piece of Cake £2.75  
with Whipped/Pouring Cream or Vanilla Ice Cream £3.50

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Andy's Scone with Cream and Choice of Preserve. **£2.70**

Vanilla Ice Cream, with Sherry soaked Raisins. **£2.75**

A Selection of Local Cheese, **£6.50**  
with Chutney, Grapes, Celery and Biscuits. (per person)

## children

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Children are of course welcome in the yurt as long as they are better behaved than their parents! Rather than have a set children's menu we're happy to adapt our dishes to specific requirements (we're good like that), whether it be a plain, smaller piece of meat or fish, pasta or a sandwich with no crusts!!

## dogs

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As much as we love dogs at The Yurt, the indoor environment just isn't suitable for our furry friends. You're obviously more than welcome to dine outside with them however and we're happy to grab a bowl of water when requested.

## drinks menu

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### Drove Orchards Juice

**Egremont Russet** **£1.75**

Sweet & Richly Textured with a Light Nutty Flavour.

**Cox's Orange Pippin** **£1.75**

Well structured, well-balanced and subtle.

**Pear Juice** **£1.75**

Well-balanced and delicious.

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Frobisher Orange Juice. **£1.75**

Coke & Diet Coke **£1.25**

Belvoir Elderflower Pressé **£1.75**

### Breckland Orchards

Cloudy Lemonade  
Lemonade just as you remember, gently carbonated. **£1.75**

Ginger Beer with Chilli  
A Ginger Beer with a kick of chilli at the end. **£1.75**

Blackcurrant and Raspberry **£1.75**  
Two lovely berries, perfectly blended.

Cranberry and Rosehip **£1.75**  
Just so soothing.

### Coffee & Tea

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Coffee & Tea £1.50  
Cappuccino, Hot Chocolate or Latte £2.25  
Espresso £1.50 (Double £2.50)  
Fruit Tea £1.50

## Beers, Lager & Spirits.

### Brancaster Brewery

James Nye at The Jolly Sailors works closely with Beeston Brewery to produce a small but perfectly formed range of fine ales. All ales are produced from the finest local ingredients and brewed using Teddy Maufe's world class Maris Otter barley from Branthill Farm, Wells-Next-The-Sea

Best Bitter (3.8%)	<b>£3.20</b>
Malthouse (4.4%)	<b>£3.40</b>

Budweiser	<b>£3.20</b>
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Whin Hill Cider (made in Wells)	175ml Glass Bottle	<b>£2.25</b>	<b>£4.50</b>
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<b>Spirits</b>	<b>£2.75</b>
	<b>£3.50</b> with a mixer.

## Champagne, Sparkling & Wines.

	Glass	Btl.
<b>Champagne Jean-Paul Deville, Carte Noir, Brut.</b>	<b>£7.50</b>	<b>£32.50</b>
Ripe & generous with beautiful red berry and citrus notes.		

<b>Champagne Jean-Paul Deville, Tradition Rosé.</b>	<b>£37.50</b>
Delivers raspberry and wild strawberry.	

<b>Prosecco, Col de' Salici. (Italy)</b>	<b>£20.00</b>
An aromatic and elegant wine with a fine mousse and refined nose.	

<b>white</b>	<b>175ml</b>	<b>250ml</b>	<b>Btl.</b>
<b>Pieno Sud Bianco, Sicily, 2008.</b> (Italy)	<b>£3.50</b>	<b>£4.75</b>	<b>£13.50</b>
Ripe pear and red apple fruit, a hint of spice, and lemony crispness.			

<b>Piquepoul, Henri de Richemer, 2008.</b> (France)	<b>£3.75</b>	<b>£5.50</b>	<b>£15.00</b>
Very dry. Flavours of citrus and grapefruit linger right to the finish.			

<b>Sauvignon Blanc, Herringbone Hills, Marlborough, 2009.</b> (NZ)	<b>£17.50</b>
Excellent balance with freshness and subtle fruit in equal quantities.	

<b>Chablis, A.C. Domaine Fourrey, Burgundy, 2008.</b> (France)	<b>£22.50</b>
Classic Chablis wet-stones on the palate, offset by honeyed ripeness.	

### red

<b>Merlot, Costa Vera, Vina Indomita.</b> (Chile)	<b>£3.50</b>	<b>£4.75</b>	<b>£13.50</b>
Soft, fleshy and oozing ripe plum fruit with a dash of black chocolate.			

<b>Minervois Rouge, Chateau Millegrand, 2007.</b> (France)	<b>£3.75</b>	<b>£5.50</b>	<b>£15.00</b>
Bags of juicy red and black fruit flavours balanced by soft silky tannins.			

<b>Pinot Noir, Trentham.</b> (Australia)	<b>£17.50</b>
Lovely floral notes on the nose and smooth red fruits on the palate.	

<b>Rioja Reserva, Solar de becquer Joven.</b> (Spain)	<b>£22.50</b>
A nose of red berries. well-structured, superb vintage, irresistible!	

### rose

<b>Marselan Rosé, Henri de Richemer.</b> (France)	<b>£3.50</b>	<b>£4.75</b>	<b>£13.50</b>
Clean, crisp flavours of cherry & raspberry.			

<b>Merlot Rosé, Finca el Picador.</b> (Chile)	<b>£3.50</b>	<b>£4.75</b>	<b>£13.50</b>
This Merlot Rosé is zingy and fresh with succulent damson fruits.			

### pudding

<b>Monbazillac, 'Jour de Fruit', Bergerac.</b> (France)	<b>£16.00</b>
Explosively fresh, grapey nose, rich, luscious & lively.	

<b>Riesling, Rene Mure, Alsace.</b> (France)	125ml	<b>£4.00</b>	<b>£22.50</b>
This has a delicate floral nose with a fruity pallet of quince and citrus.			