



Welcomes You

We hope that you enjoy the Ratcatchers experience. To ensure that you do, the following comments may be of interest.

Cooked to order, not frozen

Every item on this menu is cooked to order and there are no bought in frozen dishes. Most of our customers find a period of between 30-40 minutes from ordering to commencing their meal is acceptable.

Meat free

We understand and appreciate the dietary requirements of our customers. There is not only an extensive meat free selection, but also our selection is probably the most imaginative, extensive and adaptable for Vegan and special dietary needs.

Homemade

Where possible we adopt a homemade policy. Freshness allied to quality and value, are benchmarks of the Ratcatchers philosophy. For example, we bake our own bread on the premises; we make our own herb oils, our chutney dishes, purees, stocks, etc. All of our sweets are freshly made to our own specification. All our food is freshly cooked to order. Please inform us of any dietary requirements.

And to drink

To complement your meal, there is, as you would expect, a range of wines, beers and spirits available. Naturally, a selection of soft drinks, or low alcohol beverages are also available.

Please Note

We accept all major credit cards, Switch and Delta, as well as cheques accompanied by your cheque card.



Starters

Smoked Sausage £5.95

Locally smoked pork sausage served with hot crunchy homemade garlic bread, a crisp salad garnish and wholegrain mustard.

Cawston Cups £5.95

Finest smoked bacon, Norfolk button mushrooms with Cambozla cheese, cooked in a pot and topped with a puff pastry lid.

Smoked Mackerel £6.25

Smoked fillet of Mackerel from Norfolk's famous Cley smokehouse, gently warmed and garnished with crispy salad and hot horseradish sauce.

Cheese Fritters £5.95

Deep fried Camembert and Stilton cheese wrapped in light puff pastry and served with dressed leaves and a tangy sweet and sour sauce.

Prawn Cocktail £7.25

A generous portion of the finest prawns available, the royal Greenland. Presented on crisp iceberg lettuce, accompanied by a home prepared cocktail sauce, enhanced with Cognac.

Garlic Bread £4.25 Extra large portion £5.25

Using a French bread loaf specially made for us from French ground flour, we slice it, soak it in lashings of butter, garlic and chopped parsley, then oven bake it to order.



Main Dishes

Pork Chop £12.95

Large locally reared pork chop (pan fried or char grilled) served with flat mushrooms, onions, petit pois, grilled tomato and your choice of potatoes.

Or this pork chop can be baked in the oven with any of the sauces under the steak section. We recommend the Mushroom and melted Stilton. At an additional £3.25

Sausage and Mash £10.95

Four of our famed “gluten free” pork sausages, direct from our local butcher, served on a bed of creamy mashed potatoes with a rich onion and red wine gravy. A Hearty meal!

Gammon Steak (8oz) £11.95

An 8oz cut from the finest grade locally smoked and reared gammon, pan fried and served on a sizzle plate with a pineapple slice or fried egg, flat mushrooms, onion, petit pois, grilled tomato and your choice of potatoes.

Liver and Bacon £11.95

Pan fried Lambs liver with smoked bacon, topped with fried onions with a rich Red Wine gravy. Served with your choice of vegetables and potatoes.

Pigeon Breast £11.95

Local pigeon breast wrapped in dry cured bacon, oven roasted pink, and garnished with red onion marmalade and red wine jus. Served with your choice of vegetables and potatoes.



Non Meat Dishes

Red Thai Vegetable Curry £10.95

A traditional Asian dish combining finest eastern spices to an original recipe, with selected vegetables and served with Basmati rice and accompanied with a puppadum.

Indonesian Stir Fry £10.95

Selected crisp vegetables stir fried with ginger, garlic, onions, chilli and an Hoi-Sin and red wine vinegar sauce.

Potato and Onion Thermidor £10.95

Potato and onion, thermidor style, baked in a sauce of Brandy, cream, English mustard and cheddar cheese.

Vegetable Bake £10.95

Ratatouille, spring vegetables combined with tomato and fresh herbs and topped with a fresh herb crust.

Vegetable Stroganoff £10.95

A Hungarian style dish individually prepared with fresh vegetables, flamed in Brandy, seasoned with paprika and laced with cream. Served on a bed of Basmati rice.

Omelettes £10.95

Each omelette is made from three free range eggs, lightly seasoned and cooked to order with your choice of 3 of the following fillings: cheese, tomato, onion, mushrooms or peppers. Extra filling choices 50 pence per item. Served with a choice of potato or rice, salad or vegetables.



Homemade Pies

Unless otherwise stated, all pies are served with your choice of light crisp puff or short crust pastry, a selection of seasonal vegetables and your choice of potatoes, new, mashed, jacket, home made chips or special potato of the day (£2.50 extra)

The Ratcatchers award winning Steak and Kidney pie £10.95

Prime English chuck steak and kidney cooked to our famed National Award winning recipe, topped with a light crisp puff or short crust pastry.

Thatched Cottage Pie £10.95

Top grade lean beef, minced and cooked with diced vegetables, seasonings and a dash of red wine, crowned with a thatch of creamed potatoes and cheese if required.

Beef and Ale Pie £10.95

Prime English chuck steak, simmered with Norfolk mushrooms and onions in a robust red wine and stout gravy.



Steaks

Our steaks are the finest locally sourced English and naturally aged cuts of beef. All are thick sliced, pan fried or char grilled and prepared to your liking. Served with flat mushrooms, fried onions, petit pois, grilled tomato and your choice of potatoes.

Rump Steak (7oz) £15.95

Rump Steak (12oz) £18.95

Sirloin Steak (10oz) £18.95

All weights are “uncooked” and we hope that you understand that “Well done” steaks are not recommended. Please bear in mind that when choosing your steak that sirloin is “butter” tender, unlike rump, which is undoubtedly the best for flavour. We will be pleased to serve your steaks with the following freshly made sauces:

Steak au Poivre £3.25

Coated in crushed peppercorns the steak is pan fried, flamed in brandy and a dash of cream.

Mushroom and Melted Stilton £3.25

Pan fried with mushrooms, the steak is enhanced with Stilton cheese and a dash of cream.



Desserts ~ All £5.25

Fudgy Pain Au Chocolat

A delicious combination of bread and butter pudding and baked egg custard made with chocolate croissants, double cream, egg yolks and condensed milk.

Tiramisu

A popular Italian cake made by layering sponge fingers soaked in fresh espresso coffee, mascarpone cream laced with Tia Maria liqueur and topped with fresh cream and crumbled Amaretti biscuits.

Treacle Sponge Pudding

Made from our own special recipe, a light delicate sponge, drizzled in sweet warm golden treacle, served hot with custard, whipped cream or ice cream.

Profiteroles

Soft choux pastry buns with whipped cream and lavishly topped with mouth watering warm chocolate fudge sauce.

Raspberry Crème Brulee

A sensational blend of tangy raspberries and smooth cream to delight the palette. Served with a fruity raspberry coulis and whipped cream.



Dessert Wine

A deliciously decadent way of rounding off your dining experience:

Araldica, Moscato-Passito Italian

37.5 cl Half Bottle £12.75

125 ml Glass £4.25

Floater Coffee £2.25

Drinks

Pot of Tea £1.95

Espresso £1.50

Cappucino £1.95

Latte £1.95

Mocha £1.95

Hot Chocolate £1.95

Decaffeinated or filter coffee £1.50



Children's Menu ~ All £4.95

Roast chicken wrapped in bacon, served with your choice of Potatoes or Vegetables.

OR

Home made Spaghetti Bolognese home made tomato pasta with cheese or home made lasagne, served with a slice of Garlic bread.

OR

Because we understand that children prefer to pick their own meal we can offer such items as:

fish fingers, chicken nuggets, sausages

You can select one item from each of the following to go with your main course:

Potatoes: Home made Chips, mashed potato, new potatoes or waffles.

Vegetables: Heinz baked beans, vegetables of the day, peas, tomatoes or salad.

A choice of ice cream flavours is available for dessert £2.50



Mission Statement

The Ratcatchers is a pub restaurant whose aim is to provide a quality dining experience to a wide range of diners. A customer's total experience is defined in quality by all facets of the business, the Ratcatchers mission is to excel in all of these facets.

Working Practices and the Environment

Where possible all of our food products are locally sourced.

Our meat comes from Clarkes at Hevingham with complete traceability and is free range.

Our potatoes and vegetables are predominately from local farmers and the majority of our fruit is picked locally. Some of our herbs are grown on the premises.

We recycle all of our glass and cardboard and are working towards an environment friendly business with replacement of light bulbs to low energy ones.

We believe in supporting local business's, we hope you do too.