



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.



Norfolk's Premier Dining Experience





 **THE RATCATCHERS INN** 

Starters

Smoked Sausage **£6.30**

Locally smoked pork sausage served with hot crunchy homemade garlic bread, dressed leaves and wholegrain mustard.

Cawston Cups **£6.20**

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

Smoked Mackerel **£6.45**

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

Cheese Fritters **£6.20**

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 **£7.45**

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 **£4.40** ***Extra large portion*** **£5.55**

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 and Prawns **£12.45**

Medallions of tender pork fillet pan-fried with spring onions and the finest Atlantic peeled prawns, finished in a white wine and parsley creamy sauce

Sausage and Mash **£11.45**

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!

Roasted Lamb Shank **£13.35**

A succulent New Zealand shank of lamb, slow roasted and presented on a bed of creamy mashed potato and drizzled with redcurrant and rosemary jus.

Liver and Bacon **£12.65**

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

Pork and Apricot **£12.35**

Pork fillet stuffed with brandy soaked apricots. Wrapped in bacon then oven roasted. Served on a sauce of wholegrain mustard, brandy and cream.





Non Meat Dishes

Vegetarian Lasagne **£11.45**

Rich and earthy wild mushrooms combined with strips of courgettes, roasted peppers and spinach leaves. Layered with pasta Verdi and a creamy cheese basil sauce.

Thai Green Stir Fry **£11.30**

A combination of fresh crunchy vegetables flavoured with a mild green Thai paste and coconut milk, served with basmati rice.

Sweet Potato Curry **£11.45**

Soft cubes of sweet potato, pan-fried with leeks, baby corn, coriander and spinach leaves finished with a lightly spiced curry sauce and served with rice and a crisp poppadum.

Vegetable Bake **£11.25**

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

Vegetable Stroganoff **£11.30**

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 **£11.30**

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 and salad or vegetables.





Homemade Pies

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 or home made chips.

The Ratcatchers award winning Steak and Kidney pie £11.45

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

Chicken, leek and mushroom £11.45

Succulent pieces of chicken breast cooked with Norfolk button mushrooms, served in a white wine, leek and tarragon creamy sauce.

Beef and Ale Pie £11.45

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





Chicken Dishes

Garlic Chicken **£12.45**

A succulent chicken breast roasted with crushed garlic and fresh ripped herbs, finished in a creamy white wine sauce. Served with a selection of vegetables and new potatoes.

Barbeque Chicken **£12.45**

Oven baked chicken breast stuffed with mild French brie and encased in smoked bacon, finished with a tangy barbeque sauce. Served with a mixed crispy side salad and hand cut chips.

Peppered Chicken **£12.45**

Pan-fried chicken breast with cracked black pepper and sea salt, in a creamy brandy sauce. Served with baby new potatoes and broccoli.

Lemon and Pepper Chicken **£12.45**

Strips of succulent chicken breast marinated in honey and the juices and zest of tangy lemons, finished with roasted red peppers. Served on a bed of basmati rice and a crispy side salad.





THE RATCATCHERS INN

Desserts ~ All £5.50

Icky Sticky Toffee pudding

One of the favourite desserts at the Ratcatchers and a sweet tooth special, covered in lashings of rich toffee and walnut sauce. Served with whipped cream or ice cream.

Banoffee Tart

A delicious sweet delicate biscuit base with rich sticky caramel. Topped with fresh sliced banana and fresh cream served with toffee sauce.

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.

Homemade Cheesecake

A crunchy biscuit base cheesecake topped with a delicate mixture of cream cheese, vanilla essence, caster sugar and cream. Ask waitress for details





THE RATCATCHERS INN



Orange and Sultana bread and butter pudding

Our classic winter warmer, layers of bread with an orange/cream mix finished with soft sultanas and demerara sugar. Glazed with apricot jam.

Homemade Apple Pie

Prepared to our own special recipe. A short crust pastry case deep filled with stewed Bramley apples. Served hot with custard, whipped cream or ice cream.

Ronaldo's of Norwich luxury ice creams and sorbets **£4.25**

(no artificial colours or flavourings)

Childrens ice cream *(no artificial colours or flavourings)* **£2.50**

Selection of cheese and biscuits **£6.25 per person or £9.15 to share**

Vintage Port **£3.75**

Adnams Ruby Port **£3.20**



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 **THE RATCATCHERS INN** 

Dessert Wine

A deliciously decadent way of rounding off your dining experience:

Araldica, Moscato-Passito Italian

37.5 cl Half Bottle *£13.50*

125 ml Glass *£4.75*

Floater Coffee *£2.55*

Drinks

Pot of Tea *£1.95*

Espresso *£1.75*

Cappucino *£2.25*

Latte *£2.25*

Mocha *£2.25*

Hot Chocolate *£2.25*

Decaffinated or filter coffee *£1.75*



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 **THE RATCATCHERS INN** 

Children's Menu ~ All £4.95

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

OR

Home made Spaghetti Bolognese 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**



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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.

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