

BREAKFAST

Available Monday to Sunday from 7.30am to 11.30am

ASSEMBLY HOUSE FULL ENGLISH

Best Norfolk sausage, dry-cured bacon, black pudding, grilled tomato, flat mushroom, sauté potatoes, herby baked beans, butter-fried free-range egg, white or granary toast £11.95 GFA, DFA

VEGETARIAN FRY-UP

Flat mushrooms, sauté potatoes, grilled tomato, Norfolk rarebit toast, butter-fried free-range eggs, herby baked beans, white or granary toast £9.95 V, GFA, DFA

OMELETTE ARNOLD BENNETT

Three free-range eggs cooked in a soufflé omelette with creamed smoked haddock, hollandaise, Parmesan £8.50 GF

SALMON AND EGGS

Best smoked salmon, creamed scrambled eggs, toasted sourdough £8.50 GFA, DFA

EGGS BENEDICT

Toasted English muffin, poached eggs, hollandaise, best Norfolk ham £10.95 GFA

EGGS ROYALE

Toasted English muffin, poached eggs, hollandaise, smoked salmon £10.95 GFA

EGGS FLORENTINE

Toasted English muffin, poached eggs, hollandaise, buttered spinach £10.95 GFA, V

NORFOLK RAREBIT

Norfolk Rarebit of Smoked Dapple cheese, Woodforde's Wherry, Colman's Mustard on thick-cut toast, grilled tomatoes V £8.50

BUTTERMILK PANCAKES

Buttermilk pancakes with maple syrup and bacon or compote of berries with crème fraîche £7.50 V

LUXURY BEDROOMS

Award-winning accommodation in the heart of the city. Eleven luxurious rooms to choose from. Please ask a member of staff for more details.

BREAKFAST COCKTAILS



THE ASSEMBLY HOUSE

BLOODY MARY £5.50

Vodka, tomato juice, Tabasco, Worcestershire sauce, celery, sea salt

VIRGIN MARY – as above, minus

the vodka £3.95

PASSION FRUIT BELLINI

Carpene Malvotti Prosecco laced with passion fruit puree £6.95

MIMOSA - Cointreau, fresh

orange juice, Bernard Remy

Champagne £8.75



LIGHT LUNCH

Noon to 4pm

EGGS BENEDICT

Toasted English muffin, two free-range poached eggs, hollandaise with either smoked salmon, Norfolk ham or buttered spinach (V) £10.95

POSH CHEESE ON TOAST

Smoked Norfolk Dapple cheese, Woodforde's Wherry and Colman's Mustard rarebit on thick-cut white toast, Bramley apple chutney V £9.50
add crispy streaky bacon £12.50

BINHAM BLUE TART

Warm tart of Mrs Temple's Bingham Blue cheese, pear and walnut, hot new potatoes, tomato chutney, granary bread V £14.00

CHICKEN AND HAM PANCAKE

Baked chicken, ham and Cheddar cheese pancake, served with dressed salad or House chips £12.50

CHEDDAR SOUFFLE

Twice-baked Cheddar cheese and chive soufflé, crispy shallots, watercress, new potatoes V £12.50

DISH OF THE DAY

Noon to 2pm

All at £14.95

Or add the day's seasonal soup to start and a slice of Gateau Assembly for £19.95

MONDAY

Smoked haddock, salmon and chive fishcake, poached free-range egg, buttered seasonal greens

TUESDAY

Sauté of chicken, crushed new potatoes, summer greens, wild mushroom, tarragon, cream

WEDNESDAY

Baked cod with Norfolk rarebit topping, French-style peas, baby onions, summer herbs

THURSDAY

Norfolk Dapple cheese, potato and onion pie, summer greens, Marmite butter sauce V

FRIDAY

Our classic fish pie, white wine and dill cream sauce, topped with Cheddar mash, baked herby tomatoes

SATURDAY

DJ Barnard's six-ounce steak burger, brioche bun, tomato, red onion, streaky bacon and blue cheese, fries, dill pickle

SUNDAY

The Great British Roast with all the trimmings. Ask your server for today's meat and vegetarian options

DAYTIME MENU

LUNCH

Noon to 2pm

FISH AND CHIPS

Woodforde's Wherry beer-battered fish of the day, hand-cut chips, mushy peas, lemon, tartare sauce £15.00

GRILLED FISH

Grilled fish of the day, herby new potatoes, lemon, caper and parsley butter, buttered seasonal greens £16.00

GAMMON AND EGG

Local gammon steak, fries, fried egg, piccalilli £15.00

STEAK AND CHIPS

Chargrilled 6oz Minute steak (served medium rare), fries, grilled tomato, green salad, garlic and herb butter £17.00

SPINACH GNOCCHI

Homemade spinach and potato gnocchi, feta, olives, hazelnuts, red pepper fondue V £14.00

BUTTERNUT SQUASH

Roasted butternut squash, saffron, pine nut and sultana couscous, garlic and basil pesto VG £14.00

SALADS & PLATTERS

Noon to 4pm

GOAT'S CHEESE SALAD

Toasted goat's cheese, celery, walnuts, apple, grapes, dressed leaf, truffle honey, granary bread V £11.50

CROMER CRAB

Dressed Cromer crab, granary bread, pickled cucumber, lemon, new potato tartare £14.50

CLASSIC CAESAR SALAD

Crisp baby gem, anchovies, croutons, Caesar dressing, Parmesan £10.50

Add grilled chicken breast and streaky dry-cured bacon £14.50

SEAFOOD PLATTER

Potted smoked mackerel, dressed prawns and crayfish, a little fishcake, smoked salmon, rollmop herrings, pickled cucumber, lemon, granary bread £15.00

MRS TEMPLE'S CHEESE PLATTER

Three local cheeses from Norfolk's most famous cheesemaker! Served with chutney, granary bread and celery V £10.00 for one or £16.00 for two

SOUP & TRADITIONAL SANDWICHES

Noon to 2pm

SEASONAL SOUP

The day's vegetable soup served with crusty French bread and butter V £6.95

SOUP, HOUSE CHIPS AND HALF A TRADITIONAL SANDWICH

The day's vegetable soup served with a sandwich of your choice £12.50

All sandwiches areserved on thick-cut white or granary bloomer with herby homemade slaw

ADD HAND-CUT CHUNKY HOUSE CHIPS £3.50

PRAWN COCKTAIL

Dressed prawn and crayfish cocktail, lemon £8.95

CHEESE AND PICKLE

Mature Cheddar, Branston Pickle V £7.95

CORONATION CHICKEN

An Assembly House favourite since the 1960s! £8.95

NORFOLK HAM

Roast local ham and Colman's Mustard mayonnaise £7.95

DESSERT AND ICE CREAM

Noon to 4pm

KNICKERBOCKER GLORY

Our famous sundae, served since the 1960s at The Assembly House £7.50

AFFOGATO

Best vanilla ice cream with a shot of hot espresso to pour over GF £6.50

ETON MESS

Strawberry and vanilla ice creams, red berries, meringue, whipped cream, passion fruit £7.50

BAKEWELL TART

Classic Bakewell tart served warm with vanilla ice cream £6.50

CHEESE

Norfolk Smoked Dapple cheese with a warm homemade Eccles cake £7.50

Separate children's, gluten-free, dairy-free and vegan menus are available - please ask your server.

All our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. If you have any allergen enquiries please ask a member of our team. Prices are inclusive of VAT. A discretionary 10 per cent service charge will be added to your bill, 100 per cent of which is distributed between Assembly House staff.

THE RICHARD HUGHES COOKERY SCHOOL

A beautiful bespoke teaching kitchen at The Assembly House. Pick up a 2019 course brochure today



AFTERNOON TEA

Noon to 4pm

A selection of dainty finger sandwiches to include local ham, smoked salmon, free-range egg and cress

A brioche roll of smoked chicken, bacon and avocado and a crispy three-cheese toastie and tomato chutney

A cheese, Colman's Mustard and chive scone and a fruit scone with Norfolk strawberry jam and clotted cream

An array of delicate cakes and pastries designed by head pastry chef Mark Mitson and your choice of loose leaf teas from Wilkinson's of Norwich

Afternoon Tea costs £21.95 for one or £42.00 for two

CREAM TEA

A large pot of our exclusive Assembly House Afternoon Blend tea and a fruit scone with strawberry jam and clotted cream £7.95

SAVOURY TEA

A large pot of our exclusive Assembly House Afternoon Blend tea and a cheese scone served with Norfolk Dapple cheese and Bramley apple chutney £7.95

Fruit scone, butter and strawberry jam £4.25

Cheese, Colman's Mustard and chive scone £4.25

Large toasted and buttered teacake £3.95

Our famous triple chocolate scone served with clotted cream and Nutella £4.50

TRADITIONAL CAKES

all at £3.95

Victoria sponge

Carrot cake

Double chocolate cake

Coffee cake

Lemon drizzle cake

OUR SIGNATURE CAKE

GATEAU ASSEMBLY

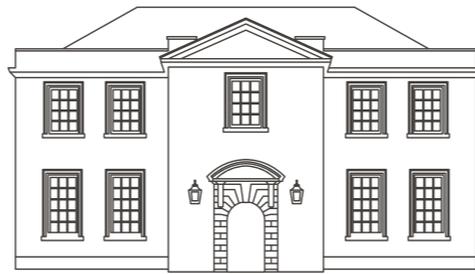
Layer-upon-layer of almond sponge, coffee buttercream and chocolate ganache GF £4.95

PRE-THEATRE DINING

Available seven days a week from 5pm to 7pm

Two courses for £17.00, three courses for £21.95

Please ask a member of staff for a sample menu



THE ASSEMBLY HOUSE