

THE RATCATCHERS

MEAT, BREAD, PASTA

GROUP DINING OPTIONS

| 8 - 16 GUESTS |

Special occasions are made to be shared, filled with laughter, connection, and the joy of great company.

We are thrilled you've chosen The Ratcatchers to host your event; helping create memorable moments is what we love most.

The Snug is the perfect cosy space for a smaller intimate party of up to 12 guests.

The Green Dining Room is our larger Private dining space seating up to 16 guests .

Because our kitchen team consists of just two chefs crafting everything to order, a pre order from our à la carte menu helps us serve larger groups smoothly.



| 17 + GUESTS |

If your celebration or event is for a larger party than we can offer bespoke dining experiences and packages to suit your requirements, from Hot Steak Buffets, to Canapes & Champagne Parties.

With Part or Full restaurant hire available.

Please get in touch to discuss your event and a bespoke package can be quoted for you.

THE RATCATCHERS

MEAT, BREAD, PASTA

STEAK MENU

Designed for sharing, perfect for celebrating

CHARCUTERIE

Parma Ham, Coppa Ham, Salami Napoli, Brie, Caper Berries, Cornichons, Olives,
Grapes, Homemade Focaccia, Olive Oil And Aged Balsamic

THE MAIN COURSE

All our beef is exclusively sourced from Norfolk farms and served pink,
sliced and ready to share.

(Choose **one** of the following large cuts for the whole party)

Sirloin On the Bone

£65

Prime Rib

£75

Chateaubriand

£120

(Alternative mains)

Vegetarian Wellington

£35

Butternut Squash, Leeks, Mushrooms

Grilled Salmon

£35

Cajun & Lime Marinated

SIDES

Peppercorn Sauce

Thick Cut Chips

Macaroni Cheese

Grilled Garlic Tenderstem Broccoli

Ratcatchers Signature House Salad

Honey Glazed Carrots

Garlic Mushrooms

PUDDING

Chocolate Brownie & Oreo Ice Cream

CHEESE

Selection of Cheese, Toasted Focaccia, Apple

Raisin Chutney, Honey Walnuts

(£9 pp supplement)

Celebrations and special occasions are moments to be shared — filled with laughter, connection, and the joy of good company. Our menu embraces that spirit.

Each course is served to the table on platters, designed for guests to share and enjoy together. The experience begins with a charcuterie selection to graze on, followed by your party's chosen main — **one** of our three signature large cut of prime Norfolk beef, butchered in house, selected in advance for the entire table — accompanied by a generous array of our favourite sides. The meal concludes with our favourite sweet treat - the ratcatchers triple chocolate brownie. Afterward guests are welcome to enjoy our selection of single malt whiskey, crafted cocktails and spirits.