



When hunger strikes head back to the windmill for a feast at its restaurant. The evening set menu (priced £32.50) changes daily using the best of local produce where possible. Highlights this month include a Cley Smokehouse peppered mackerel salad and Norfolk venison. Reservations are also open to non-guests.

Tuck in

It's Norfolk's fine produce that makes the county a foodie's paradise. In a time where we are becoming more inquisitive about where our food comes from we praise restaurants that focus on using fresh local ingredients. And it comes no fresher than in Norfolk. The coastal and country location means you won't have to travel far to find seasonal seafood or produce. During our visit we tucked into oysters, mussels and a seafood platter at Season's in Wells-next-the-Sea; a rustic style sea front restaurant.



It was quite easy to eat and drink my way along the coastline. I sampled local gins (Black Shuck Gin being my favourite) at a number of pub stops. Make sure a visit to the King's Head in Letheringsett is on your list. Cosy corners, soft buttery leather arm chairs and an impressive selection of local alcohol made it the perfect pub! The Vogue covered wallpaper in the toilets was a nice touch too!



Burnham Market served up tea and cake and I spied the new opening of No. Twenty 9 Bar and Restaurant, on the main green. New to the village's food scene this spring, opening at the end of February is Socius. The restaurant will open its doors at one of the Foundry Place retail units. Co-owners Dan Lawrence and Natalie Stuhler have taken their years of catering experience to create a restaurant which will be a culinary delight. The open kitchen will allow diners to watch preparation, before tucking into locally sourced produce which will change with the seasons. Socius will offer both main meals as well as a modern version of British tapas allowing diners to be able to sample the very best of Norfolk's specialities.

Operations director Natalie said: "People are happy to travel for food. Norfolk has become a foodie hub."

I couldn't agree more. Norfolk has something to suit all tastes. From Sunday lunches at a country pub and Cromer's crab (try cooking your own on a hot stone at Hot Rocks) to fancy coffee at stylish bistros and fine dining options – what's not to love! For those self-catering or looking to take a piece of Norfolk home, stop by Gurneys Fish Shop in Burnham Market or Back to the Garden in Holt.

Left: Food at Socius