

## FOOD SERVICE TIMES

Sunday– Thursday 12PM - 2:30PM / 6PM-8PM

Friday & Saturday 12PM-2:30PM/ 6PM-8:30PM

Waveney  
House  
Hotel

### STARTERS

- DEEP FRIED HALLOUMI** £10  
roasted red pepper | courgette, chilli & mango salad |  
roasted spiced chickpeas | v, gf, nf, vga
- GAMBAS PIL-PIL** £12  
king prawns cooked in chilli flakes, garlic, olive oil, white wine,  
butter, lemon juice & paprika | parsley |  
lemon wedge | toasted breads | gfa, nf, dfa
- MUSHROOM ON TOAST** £9  
pan fried mushrooms | garlic butter | crumbled Binham Blue |  
toasted ciabatta bread | nf, gfa, v
- SMOKED HADDOCK GRATIN** £10  
toasted ciabatta | smoked haddock & smoked cheese gratin |  
poached egg | sliced tomato | rocket | nf
- PORK BELLY BITES** £10  
Smoked sticky bbq sauce | stir-fried vegetables |  
spring onions | crackling | crispy onions | nf, gfa, df

### FISH

- FISH OF THE DAY** £17  
battered fillet of fish | chunky chips | minted mushy peas |  
lemon | pea shoots | gfa, nf, df
- BAKED FILLET OF SALMON** £18  
Fennel, orange, onion, peanut & rocket salad | hasselback  
baby new potatoes | orange gel | gf, df
- GRILLED FILLET OF SEABREAM** £19  
Potato gnocchi | summer green vegetables | pesto sauce |  
toasted pine nuts | pea shoots |
- FISH SLATE** £24  
Smoked local prawns | local smoked salmon | peppered  
mackerel | prawn & crayfish in a lemon & dill mayo | dressed  
salad | caper berries | skinny fries | breads | nf, gfa, dfa

### MAINS

- CHARGRILLED 6oz IRISH DEXTER  
BEEF BURGER** £17  
brioche bun | applewood cheddar | dry cured  
smoked streaky bacon | baby gem | tomato | crispy  
onions | dill pickles | chipotle mayo | homemade  
fennel slaw | skinny fries | nf
- CHARGRILLED 8oz 28 DAY DRY AGED  
SIRLOIN STEAK** £29  
baby leaf, sun dried tomato, crispy onion & caper  
berry salad | skinny fries | crayfish salsa | nf, gfa
- PAN FRIED CHICKEN BREAST** £18  
crushed new potatoes | wilted spinach, bok choy &  
courgette ribbons | sticky lemon, honey &  
thyme sauce | nf, dfa, gf
- SPICED SWEET POTATO, SPINACH,  
CHICKPEA & APRICOT TAGINE** £16  
spiced cous cous | warm flat bread |  
toasted flaked almonds | v, df, vg
- MOVING MOUNTAINS PLANT  
BASED BURGER** £16  
toasted vegan bun | vegan smoked applewood  
cheddar | chipotle mayo | baby gem | tomato |  
crispy onions | dill pickles | homemade  
fennel slaw | skinny fries | nf, vg, df
- SPINACH & RICOTTA TORTELLACCI** £16  
roasted red pepper, sun blushed tomato, black  
olive | red pesto cream sauce | tomato & basil  
focaccia | crispy basil leaves | v

### SUMMER SALADS

baby leaf | sundried tomatoes | cucumber | new  
potatoes | Spring onions | dill pickles | crispy  
onions | house dressing

See Specials board for the toppings of the day....

## FLATBREADS / SANDWICHES

CHOICE OF EITHER WARM FLATBREAD OR WHITE / GRANARY BREAD

SERVED FROM 12PM / 2:30PM ONLY.

CHICKEN TENDERS | BUFFALO HOT SAUCE |  
BLUE CHEESE DRESSING | CRISPY  
ONIONS | SALAD | nf £13.50

SMOKED SALMON | WHIPPED GOATS CHEESE |  
BEETROOT GLAZE | SALAD | nf, gfa £13

CRAYFISH AND PRAWN | LEMON AND  
DILL MAYO | SALAD | nf, gfa £14.50

GRILLED HALLOUMI | SALAD | CRISPY ONIONS |  
SWEET CHILLI | v, vga, dfa, gfa, nf £12.50

TUNA MAYONNAISE & CHIVE |  
df, nf, gfa £12.50

ALL SERVED WITH A SIDE OF SKINNY FRIES

## DESSERTS

MIXED BERRY CHEESECAKE £10

Blackberry gel | macerated berries | blackcurrant sorbet | gfa, df, vga, nf

LEMON POSSET TART £9

Chantilly cream | raspberry gel | raspberries | strawberries | nf, v

CHOCOLATE & HAZELNUT TORTE £9

Coco cream | candied hazelnut | choc popping candy | chocolate tuile | v

LOCAL CHEESE BOARD £14

Binham Blue | Norfolk Dapple | Baron Bigod |

mixed crackers | celery | chutneys | candied nuts | grapes | fresh figs | butter | gfa, v, nf

PARRAVANI'S ICE-CREAMS £2.50 per scoop

a choice of one, two or three scoops - strawberry | double chocolate chip | vanilla | mint chocolate chip | gf, nf, v

PARRAVANI'S SORBETS £2.50 per scoop

a choice of one, two or three scoops - raspberry | lemon | orange | blackcurrant | nf, df, gf, vg

DESSERT WINE: Palazzina Moscato d'Asti Vendemmia Tardiva 75ml £4

A nose of intense lemon curd, marmalade, & citrus peel with lightly floral notes

**Please see our drinks menu for our selection of hot drinks**

## **Allergens**

v - vegetarian | va - vegetarian alternative available | vg - vegan | vga - vegan alternative available

nf - nut free | nfa - nut free alternative available

gf - gluten free | gfa - gluten free alternative available | df - dairy free | dfa - dairy free alternative available

*All our food is freshly prepared in a kitchen where nuts and other allergens are used.*

*A list of all major allergens for each of our dishes is available on request.*

*Please state any dietary requirements upon ordering.*

