



FOOD SERVICE TIMES

Monday-Sunday 12PM - 2:30PM / 6PM-8PM

STARTERS

- HOME MADE SOUP OF THE DAY** £7
toasted speciality breads & butter | dfa, gfa, v, vga, nf
- GAMBAS PIL-PIL** £12
king prawns cooked in chilli flakes, garlic, olive oil, white wine, butter, lemon juice & paprika | parsley | lemon wedge | bread selection | gfa, nf, dfa
- PIGEON SCHNITZEL** £10
roquefort, walnut & pickled mushroom salad | pear & ras-el-hanout relish | nfa
- SPICED SWEETCORN FRITTERS** £9
chilli & mango salsa | fennel slaw | coriander | v, vg, df, gf
- GARLIC & BACON MUSHROOMS** £10
sauteed button mushrooms in fresh garlic butter | bacon bits | parmesan & panko crust | bread selection | nf, v
- CRISPY SALMON BITES** £11
Soy, honey & chilli glaze | crispy onions | sesame seeds | stir fry vegetables | spring onions | coriander | nf, df

SANDWICHES or FLATBREADS

CHOICE OF EITHER WARM FLATBREAD OR WHITE / GRANARY BREAD
SERVED FROM 12PM / 2:30PM ONLY.

- | | <u>S</u> | <u>F</u> |
|---|----------|----------|
| BUFFALO CHICKEN, BLUE CHEESE SAUCE | £10 | £13 |
| nf | | |
| CRAYFISH, PRAWN, SPICED COCKTAIL SAUCE | £10 | £13 |
| nf, gfa | | |
| HALLOUMI, RED PEPPER, SWEET CHILLI SAUCE | £10 | £13 |
| v, vga, dfa, gfa, nf | | |
| TUNA MAYONNAISE & CHIVE | £9 | £12 |
| nf, gfa | | |
| AUBERGINE SCHNITZEL, PICKLED SALAD, HARISSA MAYO | £10 | £13 |
| vg, df, nf | | |
| BBQ PULLED BEEF BRISKET, CRISPY ONIONS | £10 | £13 |
| nf, gfa | | |

All served with Skinny Fries & Salad Garnish

MAINS

- FRESH FISH OF THE DAY** £18
grilled or battered | chunky chips | minted mushy peas | lemon wedge | pea shoots | gfa, nf, df
- CONFIT PORK BELLY** £21
white pudding streaky bacon & mixed bean stew
crispy herb potatoes | seasoned pork puffs | nf, gf
- GRILLED HAKE** £20
salt & vinegar mash | garden pea, sugar snap & mint fricassee | black pudding crumb | pea shoots gfa, nf
- PAN ROASTED CHICKEN BREAST** £21
creamed cherry tomato, spinach & parmesan sauce | smoked garlic crushed new potatoes | tenderstem broccoli & fine beans wrapped in pancetta | gf, nf
- SWEET POTATO, RED LENTIL & MUSHROOM CHILLI** £16
wild & basmati rice | flat breads | vg, v, gfa, nf, df
- SLOW ROAST BRISKET** £22
garlic & herb rubbed brisket | white truffle gratin potatoes | roasted root vegetables | bourguignon sauce | nf, gf

- 8OZ DRY AGED SIRLOIN STEAK** £29
baby mixed leaf, caperberry tomato & crispy onion salad | skinny fries | nf, gfa

Add peppercorn or bearnaise sauce £3.50

- THAI YELLOW VEGETABLE CURRY** £16
wild & basmati rice | mango chutney & seasoned vermicelli noodle puffs | gf, vg, nf, df
- WITH CHICKEN OR PRAWNS** | gf, nf, df £21

CHARGRILLED BURGERS £16

- 6oz IRISH DEXTER BEEF BURGER** chipotle mayo | nf
- 6oz PORK & APPLE BURGER** mustard mayo | nf
- 6oz LAMB BURGER** mint yoghurt | nf
- MOVING MOUNTAINS VEGAN BURGER**
chipotle mayo | nf, vga, dfa

All with Toasted Brioche Bun, Baby Gem, Tomato, Dill Pickles & Crispy Onions | Fennel Slaw | Skinny Fries

Add cured streaky bacon £1.50

Add smoked applewood cheese £1.50 | vga

Waveney House Hotel

SIDES

SKINNY FRIES gf, nf, df, vg, v	£4
<i>add cheese</i> £1.50	
CHUNKY CHIPS nf, gfa, df, vg	£4
<i>add cheese</i> £1.50	
HOUSE SALAD gf, nf, dfa	£5
NEW POTATOES gf, nf, v, vga, dfa	£4
SPECIALITY BREADS nf, v	£4
VEGETABLE SELECTION gf, nf, dfa, v, vga	£4
OLIVES IN GARLIC gf, nf, df, v, vg	£4

DESSERTS

APPLE & BLACKBERRY CRUMBLE TART	£10
vanilla pod crème anglaise mixed berry compote nf, v	
CHOCOLATE MOUSSE, CHERRY & HONEYCOMB	£10
chocolate tuile coco cream honeycomb crumble cherry gel nf, v	
STICKY TOFFEE PUDDING	£10
oat milk & vanilla pod crème anglaise caramel sauce v, vg, df, gf, nf	
LOCAL CHEESE BOARD	£14
Binham Blue Norfolk Dapple Baron Bigod mixed crackers celery chutneys candied nuts grapes fresh figs butter gfa, v, nf	
BANANAS & CARAMEL	£10
banana cake caramel sauce banana ice cream brûlée banana peanut brittle nfa	
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 gf, nf, v	
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	
TAYLOR'S VINTAGE PORT 50ml	£4.40
Heady complex nose of fine fruit with a graphite mineral edge & berry fruit finish	

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.