

## FOOD SERVICE TIMES

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

### STARTERS

<b>HOME MADE SOUP OF THE DAY</b>	<b>£7</b>
toasted speciality breads & butter   dfa, gfa, v, vga, nf	
<b>GAMBAS PIL-PIL</b>	<b>£12</b>
king prawns cooked in chilli flakes, garlic, olive oil, white wine, butter, lemon juice & paprika   parsley   lemon wedge   bread selection   gfa, nf, dfa	
<b>SPICED SWEETCORN FRITTERS</b>	<b>£9</b>
chilli & mango salsa   fennel slaw   coriander   v, vg, df, gf	
<b>GARLIC &amp; BACON MUSHROOMS</b>	<b>£10</b>
sauteed button mushrooms in fresh garlic butter   bacon bits   parmesan & panko crust   bread selection   nf, v	
<b>CRISPY SALMON BITES</b>	<b>£11</b>
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.**

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

*All served with Skinny Fries & Salad Garnish*

### MAINS

<b>FRESH FISH OF THE DAY</b>	<b>£18</b>
grilled or battered   chunky chips   minted mushy peas   lemon wedge   pea shoots   gfa, nf, df	
<b>GRILLED HAKE</b>	<b>£20</b>
buttered chive mash   garden pea, sugar snap & mint fricassee   black pudding crumb   pea shoots gfa, nf	
<b>PAN ROASTED CHICKEN BREAST</b>	<b>£21</b>
creamed cherry tomato, spinach & parmesan sauce   smoked garlic crushed new potatoes   tenderstem broccoli & fine beans wrapped in pancetta   gf, nf	
<b>SWEET POTATO, RED LENTIL &amp; MUSHROOM CHILLI</b>	<b>£16</b>
wild & basmati rice   flat breads   vg, v, gfa, nf, df	
<b>SLOW ROAST BRISKET</b>	<b>£22</b>
garlic & herb rubbed brisket   white truffle gratin potatoes   roasted root vegetables   bourguignon sauce   nf, gf	
<b>8OZ DRY AGED SIRLOIN STEAK</b>	<b>£30</b>
baby mixed leaf, caperberry tomato & crispy onion salad   skinny fries   nf, gfa	
<i>Add peppercorn or bearnaise sauce £3.50</i>	
<b>THAI YELLOW VEGETABLE CURRY</b>	<b>£16</b>
wild & basmati rice   mango chutney & seasoned vermicelli noodle puffs   gf, vg, nf, df	
<b>WITH CHICKEN OR PRAWNS</b>	<b>£21</b>
gf, nf, df	

### CHARGRILLED BURGERS £16

<b>6oz IRISH DEXTER BEEF BURGER</b>	chipotle mayo   nf
<b>6oz PORK &amp; APPLE BURGER</b>	mustard mayo   nf
<b>MOVING MOUNTAINS VEGAN BURGER</b>	chipotle mayo   nf, vga, dfa
<i>All with Toasted Brioche Bun, Baby Gem, Tomato, Dill Pickles &amp; Crispy Onions   Fennel Slaw   Skinny Fries</i>	
<i>Add cured streaky bacon £1.50</i>	
<i>Add smoked applewood cheese £1.50   vga</i>	

# Waveney House Hotel

## SIDES

SKINNY FRIES   gf, nf, df, vg, v add cheese £1.50	£4
CHUNKY CHIPS   nf, gfa, df, vg add cheese £1.50	£4
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

PEAR & APPLE CRUMBLE TART vanilla pod crème anglaise nf, v	£10
CHOCOLATE MOUSSE, CHERRY & HONEYCOMB chocolate tuile   coco cream   honeycomb crumble   cherry gel   nf, v	£10
STICKY TOFFEE PUDDING oat milk & vanilla pod crème anglaise   caramel sauce   v, vg, df, gf, nf	£10
BANANAS & CARAMEL banana cake   caramel sauce   banana ice cream   brûlée banana   peanut brittle   nfa	£10
PARRAVANI'S ICE-CREAMS a choice of one, two or three scoops - strawberry   double chocolate chip   vanilla   mint chocolate chip   gf, nf, v	£2.50 per scoop
PARRAVANI'S SORBETS a choice of one, two or three scoops - raspberry   lemon   orange   blackcurrant   nf, df, gf, vg	£2.50 per scoop
LOCAL CHEESE BOARD Binham Blue   Norfolk Dapple   Baron Bigod   mixed crackers   celery   chutneys   candied nuts   grapes   fresh figs   butter   gfa, v, nf	£14
DESSERT WINE: Palazzina Moscato d'Asti Vendemmia Tardiva 75ml A nose of intense lemon curd, marmalade, & citrus peel with lightly floral notes	£4
TAYLOR'S VINTAGE PORT 50ml Heady complex nose of fine fruit with a graphite mineral edge & berry fruit finish	£4.40

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.*