

Autumn Menu

Waveney
House
Hotel

Food service times

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

Sunday Menu variations apply

Starters

Gambas Pil Pil £14

king prawns cooked in olive oil, chilli flakes, fresh garlic, white wine & paprika |
speciality breads | lemon wedge | *nf, gfa, dfa*

Smoked Haddock Bon Bon £12

parmesan & garlic samphire | tomato & roasted red pepper, saffron cream sauce | chive oil | pea tendrils | *gf, nf*

Duck Leg Bao Bun £10

pulled confit duck leg | hoisin sauce | asian slaw | toasted sesame seeds | spring onion |
cucumber | coriander | fresh chilli | *nf*

Sweet Potato Falafel £10

spiced smoky hummus | pomegranate & mint salsa | toasted seeds | *v, vg, df, nf*

Smooth Chicken Liver Pate £10

toasted onion sourdough | suffolk chutney | baby leaf | salted butter | *gfa, nf*

Homemade Soup of The Day £8

toasted breads | salted butter | croutons | (see specials board for today's soup & allergens)

Mains

Fish of The Day £20

Battered or Grilled

chunky chips | minted mushy peas | lemon wedge & pea shoots | *gfa, df, nf*

Pork Belly £21

slow roasted pork belly | truffled oil & parmesan mash potatoes | wilted greens |
glazed baby carrot | bacon & baby onion jus | crackling | *gf, nf*

Cottage Pie £24

Please allow a 20 minute cooking time

slow roast brisket & pork shoulder ragu | buttered mash potato & parmesan crust |
roasted carrots & parsnips | savoy cabbage | rich red wine & redcurrant gravy | *gf, nf*

Sweet Potato Chilli Con Carne £18

smoky sweet potato, mixed bean & mushroom chilli | basmati rice | garlic ciabatta bread |
fresh coriander | parmesan | *gfa, v, vga, nf dfa*

Chargrilled 28 Day Dry Aged Sirloin Steak £32

chunky chips | grilled cherry vine tomato | flat mushroom | battered onion rings (*df, nf*)
add peppercorn or stilton sauce **£4** | *nf, gf*

6oz Dexter Burger £20

6oz chargrilled dexter burger | brioche bun | smoked streaky bacon | smoked applewood cheddar |
baby gem | beef tomato | dill pickles | crispy onions | chipotle mayo | skinny fries | *nf*

Grilled Sea Bream £23

chorizo, roasted red pepper & tomato gnocchi | parmesan | grilled lemon &
herb shell on prawn | parmesan crisp | pea tendrils | *nf, dfa, gf*

Baked Fillet of Salmon £21

sauté potatoes | grilled tenderstem broccoli & fine beans wrapped in pancetta |
caper, gherkin & parsley cream sauce | *nf, gf*

Wild Mushroom, Spinach & Squash Tart £19

hasselback baby potatoes | baby vegetables | stilton sauce | *nf, v*

Pan Roasted Chicken Breast £21

potato gratin | butternut squash puree | baby vegetables | mushroom velouté | *nf, gf*

Flatbreads & Sandwiches (Served Between 12pm - 2.30pm)

All served with skinny fries & salad garnish for sandwiches choose from granary or white bread

	<u>Flatbread</u>	<u>Sandwiches</u>
Sweet Potato Falafel salad salsa mint yogurt <i>gfa, v, nf</i>	£12	£10
Prawn & Crayfish lemon & dill mayo <i>gfa, df, nf</i>	£14	£12
Tuna & Chive Mayo <i>gfa, df, nf</i>	£12	£10
Minute Steak fried onion smoked cheddar baconaisse <i>gfa, nf</i>	£14	£12
Chicken Tenders korean BBQ sauce crispy onions <i>nf, df</i>	£13	£11
Katsu Aubergine curry mayo raisin jam <i>gfa, df, v, vg, nf</i>	£12	£10

Sides

New Potatoes <i>gf, nf, v, vga, dfa</i>	£4	Onion Rings <i>nf, v, df</i>	£4
Skinny Fries <i>gfa, nf, v, vg</i>	£4	Peppercorn or Stilton Sauce <i>gf, nf</i>	£4
Chunky Chips <i>gfa, nf, v, vga, df</i>	£4	Vegetable Bowl <i>gf, nf, v, vga, dfa</i>	£4
Cheesy Chips <i>gfa, nf, v</i>	£6	House Salad <i>gf, nf, v, vga, df</i>	£5
Cheesy Skinny Fries <i>gfa, nf, v</i>	£6	Garlic Bread <i>nf, v</i>	£6

Desserts

Pistachio & Cardamon Bavaois £11

raspberry sorbet | pistachio praline dust | tuile | crushed frozen raspberries | *gf*

Sticky Toffee Pudding £10

vanilla pod anglaise | rum & raisin gel | *nf, v, vga, dfa*

Apple & Pear Crumble Tart £10

caramel sauce | vanilla ice cream | *nf, v*

Local Cheese Board £14 | *gfa, nfa, v*

Binham Blue | Norfolk Dapple | Baron Bigod

mixed crackers | chutney | grapes | butter | figs | celery | candied nuts

Ice-Creams £2.50 per scoop | *gf, nf, v*

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

Sorbet £2.50 per scoop | *nf, df, gf, vg*

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

Dessert Wine £4

palazzina moscato d'asti vendemmia tardiva 75ml

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

V - Vegetarian | VG - Vegan | VGA - Vegan Alternative Available | NF - Nut Free | NFA - Nut Free Available
| GF - Gluten Free | GFA - Gluten Free Available | DF - Dairy Free | DFA - Dairy Free Available

All our food is freshly prepared in a kitchen where nuts and other allergens are used,
A list of major allergens for each of our dishes is available upon request.