

# Autumn Menu

Waveney  
House  
Hotel

Food service times  
Monday-Sunday 12PM - 2:30PM / 6PM-8PM

## 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

### Parravani's 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*

### Parravani's 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.