

Dinner Menu

Food service times Monday - Saturday 6pm—8pm

While you wait

Kalamata & Green Olives £4 | *nf, df, v, vg*

Warm Breads £5

olive oil & balsamic vinegar | *nf, df, v, vg*

Starters

Gambas Pil Pil £15

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

Kiln Roasted Salmon Blinis £13

kohl rabi & fennel slaw | dill oil | apple gel | local pea tendrils | *gfa, nf*

Spicy Crab Cakes £13

smashed avocado | mango salsa & pea tendril salad | coriander & lime wedge | *gf, df, nf*

Korean BBQ Pork Belly Bao Bun £14

crispy onions | toasted sesame seeds | fresh chilli's | coriander & spring onion | *df, nf*

Sauté Wild Mushrooms £11

whipped garlic & thyme butter | toasted onion sour dough | micro leaf salad | *vga, gfa, dfa, nf*

Mains

Fish of the Day £21

grilled or battered | chunky chips | minted mushy peas | lemon wedge | pea tendrils | *gfa, df, nf*

8 oz Beef Burger £20

brioche bun | smoked cheddar & streaky bacon | baby gem | gherkin beef tomato | crispy onions |
chipotle mayo | skinny fries | *nf*

Pork Loin Schnitzel £23

sauté potato | spinach | fine bean | fennel | apple & pickled walnut salad | binham blue cheese mousse | raisin molasses | *nfa, gf*

Roasted Butternut Squash Spaghetti £20

spinach, chick pea & lightly curried coconut cream sauce | crisp sage leaves | *gf, df, v, vg*

Pan Fried Sirloin Medallions £30

garlic & herb fondant potato | tender stem broccoli | wild mushroom diane sauce | *gf, nf*

Chargrilled Pichana Rump Steak £28

cowboy butter | triple cooked chunky chips | grilled flat mushrooms & beef tomato | battered onion rings | *gfa, nf*

Smoked Sea Bream £24

butternut squash puree | roasted baby beets | charred chicory | pickled red onion |
boiled egg | khol rabi slaw & horseradish cream | *gf, nf*

Panko Chicken Breast £22

creamy trio of tomato spinach, smoked paprika & cajun spice pappardelle pasta | parmesan shavings | crisp basil leaf | *nf*

Herb Crusted Baked Fillet of Salmon £24

smoked garlic smashed potatoes | buttered fine beans wrapped in parma ham | crispy capers | lemon & herb butter sauce | *gf, nf*

Trio of Tomato Gnocchi £19

rocket | basil oil | crisp basil leaf | *gf, nf, v, vg, df*

Add Mozzarella £2.50

Sides

chunky chips or skinny fries | £4 gfa, v, vga, df, nf
parmesan & truffle mayo chips or fries | £7 gfa, v, nf
onion rings | £5 nf, v, gfa, df
garlic flat bread £4 |

new potatoes | £4 gf, dfa, v, vga, nf
sauté vegetables | £5 gf, v, dfa, vga, nf
house salad | £5
parmesan garlic flat bread | £5

Desserts

Key lime pie £10

coconut ice cream | lime gel | coconut tuile | *vg, gf, nf, v, df*

Banana Crème Brûlée £10

candied pecan nuts | amaretti biscuits | spiced rum cream | *v*

Chocolate Delice £10

pistachio sponge | pistachio cream | chocolate soil | *gf, v*

Ice Cream £2.50 per scoop

vanilla | strawberry | chocolate | coconut | mint choc chip | *v, nf, gf*

Sorbet £2.50 per scoop

lemon | raspberry | blood orange | strawberry & mint | *vg, v, nf, df, gf*

Local Cheese Board £14

Binham Blue | Baron Bigod | Norfolk Dapple

mixed crackers | suffolk chutney | pickled walnuts | celery | grapes | salted butter | fresh fig | *va, gfa, nfa*

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

All our food is freshly prepared in a kitchen where nuts and other allergens are used, care is taken during food preparation to avoid cross contamination, please make your server aware if you have an allergy or intolerance. A list of major allergens for each of our dishes is available upon request.

Waveney
House
Hotel