

WH Sunday Menu

Served on Sundays from 12pm to 2.30pm and 6pm to 8pm

WHILE YOU WAIT

Warm breads, olive oil and balsamic vinegar £6 *vg,nf*

Kalamata and green olives £5 *vg,gf,nf*

Hummus and flatbread £5 *vg,nf*

STARTERS

Buffalo chicken tenders, baby leaf salad, crispy onions, fresh chilli, spring onion and coriander with a blue cheese dressing £11 *nf*

Gambas Pil Pil - king prawns cooked in olive oil, chilli flakes, garlic, butter, white wine and paprika. Served with toasted breads and a lemon wedge £15 *gfa,dfa,nf*

Sea Food Slate - smoked crevette, smoked salmon, atlantic prawns in a lemon and dill mayonnaise and hot roast salmon. Served with lightly toasted bread, butter, pea tendrils and a lemon wedge £15 *gfa,dfa,nf*

Halloumi popcorn, baby leaf salad, crispy onions, fresh chilli, spring onion and coriander with a hot honey drizzle £9 *v,vg,a,gfa,dfa,nf*

Smoked mushroom pate, ciabatta thins, Stokes sticky pickle, salted butter and a micro leaf salad £10 *v,vg,a,gfa,dfa,nf*

MAINS

Roast Sirloin of beef with beef fat, rosemary, garlic and thyme roast potatoes, roast carrot and parsnip, tenderstem broccoli, yorkshire pudding, cauliflower cheese, horseradish cream and pan gravy £24 *gfa,nf*

Roast plant based cutlet and Cumberland sausage with rosemary, garlic and thyme roast potatoes, roast carrot and parsnip, tenderstem broccoli, yorkshire pudding, cauliflower cheese and pan gravy £19 *v,vg,a,dfa,nf*

Fish of the day *battered or grilled*, chunky chips, minted mushy peas, lemon wedge and pea tendrils £15 *small* / £21 *regular gfa,df,nf*

4 oz beef burger, brioche bun, smoked cheddar, streaky bacon, baby gem, gherkin, beef tomato, crispy onions, burger sauce and skinny fries £16 *nf*
Add an extra 4oz burger patty for £4

Grilled sea bream fillet with a garden pea, courgette and caper fricassee, new potatoes, smoked crevette, pea tendrils and caper berries £25 *gf, nf*

Chimichurri, sun blushed tomato, courgette, olive and roasted red pepper pappardelle pasta with parmesan shavings £18 *v,vg,a,gfa,dfa,nf*

Chargrilled chicken and bacon, cos lettuce, parmesan shavings, anchovies, boiled egg, torn croutons and caesar dressing £18 *nf*

Thai cod and prawn fish cake, soy, ginger and lime noodle salad, toasted sesame seeds, coriander, chilli and a soy egg £19 *served cold nf*

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SIDES

chunky chips/ skinny fries £4 *v,vga,gfa,df,nf*

parmesan and truffle mayo chips/ fries £7 *v,gfa,nf*

onion rings £5 *v,gfa,df,nf*

garlic flat bread £4 *vg,nf*

new potatoes £4 *v,vga,gf,dfa,nf*

sauté vegetables £5 *v,vga,gf,dfa,nf*

house salad £5 *vg,gfa,nf*

parmesan garlic flat bread £5 *nf*

DESSERTS

Cinnamon sugar dusted apple gyozas, vanilla ice cream and caramel sauce

3 gyoza £7 / 5 gyoza £10 *v,vga,dfa,nf*

Raspberry bavarios, macerated berries, white chocolate gel, pistachio crumb and raspberry meringue £10 *gf,nfa*

Chocolate and hazelnut fondant, salted caramel ice cream and caramel drizzle £10 *vg/(gfa not vg)*
please allow 10 minutes cooking time

Ice cream £2.5 *per scoop*

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

vanilla | coconut | salted caramel | *vg,gf,nf*

Sorbet £2.5 *per scoop*

lemon | raspberry | blood orange | strawberry and mint | *vg,gf,nf*

Local Cheese Board £14

Binham Blue | Baron Bigod | Norfolk Dapple

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

Add a glass of Taylors Vintage Port £4.6

Palazzina Moscato d'Asti, Piemonte, Italy 75ml £4

a sweet dessert wine with flavours of ripe apricot and acacia honey balanced by a bright citrus zest

Liquor Coffee - *black coffee, brown sugar and your liquor of choice, topped with lightly whipped cream.*

with Jamesons £6.20 | Tia Maria £7.30 | Baileys £7.30

Americano £2.8

Latte £3.3

Cappucino £3.3

Flat White £3

Mocha £3.3

Hot Chocolate £3.3

Tea for one £2.2

English breakfast | Earl grey |

Decaffeinated English breakfast |

Camomile | Green | Peppermint |

Lemongrass and ginger |

Red berry and flower

V - Vegetarian | VA - Vegetarian Alternative Available | VG - Vegan | VGA - Vegan Alternative Available | NF - Nut Free |

NFA - Nut Free Available | GF - Gluten Free | GFA - Gluten Free Alternative Available |

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.