

WH Sunday Menu

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

WHILE YOU WAIT *£5 each or 3 for £13*

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

Kalamata and green olives *vg,gf,nf*

Hummus and flatbread *vg,nf*

Warm pork crackling and spiced apple chutney *gf, df,nf*

Nachos, cheddar cheese and mango and habanero
hot sauce *vg,gf,nf*

STARTERS

Red onion marmalade quiche, whipped goats cheese, crispy onions, micro leaf salad and balsamic drizzle £12 *v,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*

Homemade soup of the day, croutons, warm breads and salted butter £8 *v,vga,gfa,dfa,nf*

Crispy pork belly bites, red cabbage slaw and mango and habanero hot sauce £13 *gfa,df,nf*

Smoked mackerel pate, horseradish gel, ciabatta thins, cucumber rolls, chive oil and micro herbs £12 *gfa,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*

Porchetta 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,vga,dfa,nf*

4 oz beef burger, brioche bun, smoked cheddar, streaky bacon, baby gem, gherkin, beef tomato, crispy onions, burger sauce and skinny fries £18 *nf*

Add an extra 4oz burger patty for £4.5

Herb crusted fillet of hake with a middle eastern tomato, chickpea and mixed bean stew, garlic and herb potatoes and coriander £25 *gf,df,nf*

Locally smoked duck breast, confit five spice duck leg bon bon, grilled bok choy, asian slaw and a plum and hoisin glaze £27 *gf,dfa,nf*

Roasted wild mushroom risotto, crisp sage leaf, parmesan crisp, squash puree and mushroom broth £17 *v,vga,dfa,gf,nf*

SIDES

sauteed greens £3 *v,vga,gf,dfa,nf*

sage, onion, bacon and sausage meat

stuffing and two chipolatas £4 *gfa,df,nf*

cauliflower cheese £3 *v,gfa,nf*

yorkshire pudding £1 *v,nf*

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DESSERTS

Vanilla panna cotta, mulled wine poached pear, berry flapjack, strawberry and mint sorbet £11 *gf,nf*

Sticky toffee pudding, date gel, butterscotch sauce and salted caramel ice cream £11 *vg,gf,nf*

Bourbon apple crumble tart, vanilla ice cream, candied pecans and a toffee sauce £11 *v,nfa*

Alburgh Ice cream £2.5 *per scoop*

vanilla | strawberry | chocolate | rum and raisin | mint chocolate chip | *v,gf,nf*

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

Alburgh Sorbet £2.5 *per scoop*

lemon | raspberry | blood orange | *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 £6.7 | Tia Maria £7.7 | Baileys £7.7

Americano £3

Latte £3.5

Cappuccino £3.5

Flat White £3.3

Espresso £2.8/ Double £3.3

+Vanilla/Caramel Syrup £0.5

Mocha £3.6

Hot Chocolate £3.5

+ Cream £0.5

+ Marshmallows £0.5

Tea for one £2.5

English breakfast | Earl grey |

Decaffeinated English breakfast

Fruit tea £2.4

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.