



GRAZING BOARDS

Charcuterie – a selection of cured meats, marinated olives, peppers, hummus, chutney & warm bread £15

Cheese – a selection of locally sourced cheese, marinated olives, peppers, hummus, chutney & warm bread £14.50

Fish – a selection of Norfolk bite sized seafood, tartare sauce, marinated olives, peppers & warm bread £14.50

Mixed platter - selection of cheese and charcuterie, marinated olives, peppers, hummus, chutney & warm bread £15

Vegan – selection of griddled vegetables, chickpea and avocado hummus, marinated olives, peppers & warm bread £14

W&F Cheese fondue – Three cheese fondue with a selection of cured meat, cornichons, warm new potatoes & warm bread - £20 - for two to share

TARTINES

Wild mushroom & stilton (v) £8

Smoked salmon and cream cheese with shaved cucumber and chive oil £9.50

Brie & bacon with cranberry sauce £8

Tomato & olives with fresh basil and balsamic £7.50 (VE)

BBQ pulled pork with homemade apple sauce £9

All tartines and grazing boards are available with gluten free bread

EXTRAS & SIDES

Skin-on fries - £3.25 (add cheese £1.50)

Truffle hand-cut chips – £3.75

Mustard dressed side salad – £3.75

Garlic ciabatta - £3.95

Beer battered onion rings - £3.50

Sour cream and chive slaw- £3.20



MAINS

8oz Cheeseburger with bacon jam, baby gem, tomato, sour cream & chive slaw, skin-on fries & dressed leaves £13 **Add bacon for £1.50**

8oz Rump steak served with garlic field mushroom, roasted tomato, hand cut chips, onion rings & dressed leaves £22 **Add peppercorn sauce £2.50**

Katsu curry crispy spiced chicken with sticky rice & stir-fried vegetables £13

Game pie served with mashed potato, seasonal vegetables & gravy (GF) £13.50

Red lentil and apple dahl with curried cauliflower, mango salsa & tzatziki (VE,GF) £11.50

Aubergine parmigiana served with garlic ciabatta & mixed leaf salad (VE,GF) £12.50

Roast turkey crown, roast potatoes, seasonal vegetables, pork stuffing, pigs in blankets, Yorkshire pudding & gravy £14.50

Butternut squash, chestnut & spinach wellington, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy £12.50 (VEA)

Seabass fillet served with crushed new potatoes, chorizo, green beans & a white wine sauce £14.50 (GF)

DESSERTS

Vegan carrot cake with cream cheese & walnuts (VE,GF) £6.50

Banoffee tart with torched banana & vanilla ice cream £7

Almond and polenta cake served with raspberry sorbet & candied lemon peel (VE,GF) £6

Cheese and biscuits, served with frozen grapes and crackers £7.50

Ice cream & sorbets (vanilla, chocolate, strawberry, pistachio, mango sorbet, raspberry sorbet, (three scoops) £4 (GF)

Cherry and chocolate set mousse with oats & cherry liqueur £7

W&F chocolate fondue (for two) with marshmallows, selection of berries waffle pieces and homemade honeycomb £16