



GRAZING BOARDS

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

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

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

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

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

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

TARTINES

Mozzarella and sun blushed tomato with basil pesto and balsamic reduction £7.50 (V)

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

Crushed avocado topped with beetroot hummus, toasted pine nuts and harissa oil £7.50 (VE)

Blue cheese and nduja sausage and dresses leaves £8.50

BBQ pulled pork with homemade apple sauce £9

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

Asian slaw - £3.20



MAINS

Baked pollock with green beans, asparagus, roasted cherry tomatoes and new potatoes
£16.50

8oz Sirloin served with garlic field mushroom, roasted tomato, hand cut chips, onion rings and dressed leaves £24.50 *Add peppercorn sauce £2.50*

Broad bean and pea risotto with parmesan crisps £11.50 (V)

8oz Cheeseburger with whiskey bacon jam, baby gem, tomato, Asian slaw, skin-on fries and dressed leaves £12.50 *Add bacon for £1.50*

Ras el hanout baked aubergine with white bean and tomato cassoulet (Ve) £12.95

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

Lamb cannon with hassle back artichokes, purple sprouting broccoli and mint jus £15.95

Confit duck leg ragu served with garlic bread £13.95

DESSERTS

Vanilla panna cotta with poached rhubarb and strawberry sauce £6

Cheese with frozen grapes and crackers £7

Pistachio tart with raspberry sorbet £5.95

Strawberry blondie white chocolate brownie with lime and mint salsa, pistachio snow and chocolate shards £5.95

Orange upside down cake with vanilla custard and candied orange zest £5.95

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

COFFEE AND TEA

Americano - £2.20

Cappuccino/Latte/Flat white - £2.50

Espresso/Double espresso - £2.10/2.60

Hot Chocolate - £2.50

Mocha - £2.70

Pot of Tea Reg/Large - £2.20/4.00