

THE WROXHAM WATERSIDE TERRACE

We take allergies extremely seriously, please inform your server if you have any specific allergies or if you have any special dietary requirements. We have an allergens book with details of allergens in each dish. Our chefs are also available if you have any further queries regarding allergens.

Restaurant, Bar, Takeaway & Rooms – Combining tradition, modern style in a unique atmosphere with fabulous views. All our dishes are prepared in-house using only the finest, freshest, local ingredients

EXECUTIVE CHEF TESTIMONIAL... It is my pleasure to welcome you to Hotel Wroxham. I am extremely proud to offer the most local ingredients of only the finest quality along with my unique and contemporary style of cooking. With over 20 years' experience in the industry and an exceptional team of chefs, who are all extremely passionate and skilled. My aim is to create an individual and exciting style of dining. I hope you enjoy your experience, many thanks.

Nigel Cutting (Head Chef/Executive Chef of Hotel Wroxham & Scarborough Hill Country Inn).

NIBBLES...

Norfolk cheese fondue – sea salt & black pepper twists £7.50
Feta stuffed peppers £6
Sticky pigs in blankets £6.75
Garlic bread - hummus £6.75
Olives – bread – aged balsamic oil £6.50
Devilled whitebait – lemon aioli £7.75
Lightly Battered king prawns – sweet chilli sauce £10.50
Crispy halloumi – tomato chutney £8.50

TO BEGIN...

Pan seared tandoori scallops – chick peas – pickled cucumber – yoghurt – coriander £13.50
Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet - avocado puree - granary bread (GF on request) £12
Wild mushroom and ricotta ravioli – wild mushrooms – truffle infused butter – morels - parmesan £10
Soup of the moment – crusty bread (V) (GF on request) £8

FROM THE GARDEN...

Chicken Caesar salad – chicken – bacon – parmesan – anchovies – lettuce - croutons – Caesar dressing £10/£20
Cromer Crab salad – crevette – new potatoes – samphire - crusty bread – mayonnaise £23
Greek salad - crusty bread £9/£17

ON THE SIDE...

Hand cut chips £4.50	Cheese garlic bread £5.50
Cheesy chips £5	Garlic bread £5
Seasoned fries £4.50	Side salad £5
Onion rings £4.50	Seasoned vegetables £4.50
Truffle & parmesan fries £6	Watermelon & feta salad £9

IN THE MIDDLE...

Lamb cutlets – potato fondant – asparagus – artichokes – broad beans – aubergine - sundried tomatoes – pesto – red wine jus £32
Slow cooked beef ragu – linguine – rocket – parmesan £23.50
Morel, mozzarella and truffle oil stuffed chicken breast – potato fondant – pearl barley – broad beans – asparagus – madeira £27
Oven roasted whole seabass – sautéed potatoes – sauce vierge – samphire £33
Seafood & fish platter – garlic crevettes – cider vinegar cockles – scallop – smoked salmon – haddock goujon – fish bisque – samphire – new potatoes – lemon aioli £37
Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £22
Wild mushroom and ricotta ravioli – wild mushrooms – truffle infused butter – morels - parmesan (V) £19.50
Artichoke and sundried tomato risotto – vegan parmesan – rocket (V/VG) £19
*add chicken £6
Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £18.75
Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £17.75

FROM THE GRILL...

The Wroxham beef burger - Norfolk dapple cheese and bacon - toasted brioche bun – smoked bacon aioli - baby gem - tomato - gherkin - onion rings - skinny fries - coleslaw £19.50
*Add BBQ pulled pork £3.50 *Add blue cheese sauce £3.50
Soz Sirloin steak - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £30
Soz Clarkes fillet steak – slow roasted tomato – flat mushroom – peas shoots – onion rings – hand cut chips £34
Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce £3.50 *Truffle sauce £4.00
*Add garlic crevettes £4.50

From our riverside pizzeria... Traditional and stone baked

Three little pigs - prosciutto - pulled pork - sausage - gherkin - sticky bacon jam £18
Hawaiian - mozzarella - pineapple - prosciutto - rocket £17
Tomato - basil - mozzarella - aged balsamic £14.50 (V)
Four cheese - brie - blue cheese - parmesan - mozzarella £16
Ultimate garlic - garlic butter - mozzarella £13.50

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)

Wroxham club sandwich – chicken - bacon - tomato – avocado – lemon mayonnaise (served warm) £15
Smoked salmon – avocado – radish – lemon & cracked black pepper cream cheese £13.75
Mature cheddar cheese - local ham - sweet apple chutney £12
Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £11.50
Prawn marie rose sandwich £14.75
Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £13.50
Norfolk sausage sandwich - fried onions - gravy mayonnaise £12.75

CHEFS HOT CIABATTA...

Sirloin steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £15.95
Bacon - brie – cranberry £12.50
Brie - cranberry – walnut gremolata (V) £11.50

All sandwiches and ciabattas are served with skinny fries and dressed mixed leaves. sandwiches can be made gluten free. Please ask your server.

TO FINISH...

Craquelin choux bun – white chocolate cream – dark chocolate glaze £10
Norfolk strawberry and white chocolate cheesecake – clotted cream ice cream – dried strawberries - £10.50
Lemon tart – meringue – raspberries – mascarpone cream £10
Apple & rhubarb crumble – vanilla crème anglaise £9.50
Sticky toffee pudding – salted caramel sauce – caramelised banana – vanilla ice cream £9.50
Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £12.50

A discretionary service charge of 10% will be added to tables of 10 or more (VG) = Vegan (V) = Vegetarian (GF) = Gluten free

The Wroxham Liqueur coffees:

Gaelic Irish coffee	£9.75
French boozy coffee	£11
Disaronno	£9.50
Baileys	£9.50
Bells/Grouse	£9.50

Speciality coffees:

Americano	£3.40
Latte	£3.60
Cappuccino	£3.60
Espresso	£3.30
Mocha	£3.80
Hot chocolate	£3.75
Posh hot chocolate	£4.75
English tea	£3.00
Fruit & herbal tea	£3.15

Welcome to our hotel - our family sincerely thank you for your continuous support over the last few years.

Our famous gourmet tradition continues throughout the seasons with Nigel and his team of chefs - they hope you enjoy your experience.

We are OPEN, always focusing on providing the highest quality and best service. Thank you and Seasons greetings from us all!

Doggy Ice cream - £4.50**Doggy Treats - £3.50****COCKTAILS...**

TOBERLONE MARTINI	£12
Chocolate liqueur - baileys - honey - hazelnut - double cream	
PORNSTAR MARTINI	£12
Vanilla vodka - passion fruit liqueur - passion fruit puree - prosecco	
ESPRESSO MARTINI	£11
Vodka - coffee liqueur - espresso	
PINA COLODA	£11
Rum - coconut cream - pineapple juice	
RUMTIKI ZOMBIE	£12
White rum - Spiced rum - Cointreau - lime juice - pineapple juice	
STRAWBERRY MOJITO	£11
Bacardi - mint - lime - syrup - strawberries	
SEX ON THE BROADS	£11
Vodka - orange liqueur - orange juice - Chambord - grenadine	
WROXHAM MOJITO	£11
Bacardi - mint - lime - sugar syrup	
HOTEL WROXHAM ICED TEA	£13
Vodka - gin - Bacardi - tequila - cinzano - lemon juice - lemonade - coke	

DRAUGHT:

Peroni
San Miguel
Mahou
Budweiser
Carlsberg
Camden Hells
Camden Pale Ale
Guinness
Aspalls
Kopparberg Strawberry & Lime
Lacons Falcon
Woodfordes Wherry

SOFT DRINKS:

Fentimans Rose lemonade
Fentimans Ginger Beer
Fentimans Elderflower
J20 (various selection)
Coke & diet coke
Fanta & Sprite
Fever tree (various selection)
Fruit shoots
Selection of fruit juices

Magnificent Private Function Room and private dining experience

Special occasions, private dining, weddings, meetings, or parties. Enjoy a tailor-made private dining experience for any occasion.

With a unique atmosphere and stunning views overlooking the beautiful River Bure.

Traditional afternoon tea available (pre-booking required).

Onion marmalade & sage sausage rolls £4.75

Fran's amazing scones with clotted cream £5.75

Gluten free fruit scones available

Cheese scones OR fruit scones £4.75

Toasted Fruit tea cakes £4

Selection of patisserie and cakes.

Enjoy a delicious cocktail, a wide selection of local and national gins, real ales and lagers or a bottle of wine!

Join us every Sunday for what is considered the best roast on the Broads...

Roast sirloin of beef £20

Roast Norfolk turkey £19.75

Roast saddle of pork £19.75

Roast Lamb £21.00

Farmers Roast £22.50

Our choices of meats vary each week - please ask your server.