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).

IN THE MIDDLE... Herb crusted lamb rump - potato fondant - caramelized shallot - artichoke puree - greens - red wine jus £35 Steak and Guinness pie - creamy mash - seasonal greens - gravy (35 minutes approximately to cook) £27 Slow cooked cider pork belly – wholegrain mustard mash – red cabbage – apple puree – jus $\pounds 28$ cheese £14 Oven baked fillet of cod - mini fishcake - sauteed potatoes - leek and chive velouté £32.50 Moules mariniere - crusty bread - seasoned fries - mayonnaise £27 Hotel Wroxham signature seafood & smoked salmon linguine - lime - chili - coriander - ginger (GF on request) £24.50 Four cheese ravioli - saffron butter - sundried tomato - parmesan crisps £23.50 gem - tartare sauce £14.75 Wild mushroom, morel and truffle oil risotto - vegan parmesan - rocket (V/VG/GF) £22.50 **Add chicken £6 Beer battered haddock - hand cut chips - garden peas - lemon - gherkin - tartare sauce £19.50 Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £18.50 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 £19.75 *Add BBQ pulled pork £3.75 *Add blue cheese sauce £3.50 8oz Sirloin steak - Slow roasted tomato - flat mushroom - pea shoots - onion rings - hand cut chips £32 8oz Sirloin surf and turf - garlic crevettes - Slow roasted tomato - flat mushroom - pea shoots - onion rings - hand cut chips £40 8oz Clarkes fillet steak - slow roasted tomato - flat mushroom - peas shoots - onion rings - hand cut chips £36 cream (GF) £12 Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce - truffle sauce £4 From our riverside pizzeria ... Traditional and stone baked honeycomb £10.50 The signature - chicken - chorizo - pepperoni - jalapenos - cherry tomatoes - mushroom £19.50 Three little pigs - prosciutto - pulled pork - sausage - gherkin - sticky bacon jam £19 5.75 Tomato - basil - mozzarella - aged balsamic £15 (V) Four cheese - brie - blue cheese - parmesan - mozzarella £17

NIBBLES...

Norfolk cheese fondue - sea salt & black pepper twists £7.50

Feta stuffed peppers £6

Sticky pigs in blankets £6.75

Garlic bread - hummus £7.50

Olives - bread - aged balsamic oil £7

Devilled whitebait - lemon aioli £8.50

Lightly Battered king prawns – sweet chilli sauce £12

Crispy halloumi - tomato chutney £8.50

TO BEGIN...

Pan seared scallops - smoked Aubergine puree - pork belly apple £16

Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet avocado puree - granary bread (GF on request) £13.75

Moules mariniere - crusty bread £13

Four cheese ravioli- saffron butter - sundried tomato parmesan crisps £11

Soup of the moment – crusty bread (V) (GF on request) £8

ON THE SIDE...

Hand cut chips £5.75	Cheese garlic bread £6.25
Cheesy chips £6	Garlic bread £5.95
Seasoned fries £5	Side salad £5.50
Onion rings £5	Seasonal vegetables £5.50
Red cabbage £5.50	Truffle & parmesan fries £6.

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

Ultímate garlíc - garlíc butter - mozzarella £14.50

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)

Wroxham club sandwich - chicken - bacon - tomato - avocado - lemon mayonnaise (served warm) £15.95

Smoked salmon - avocado - radish - lemon & cracked black pepper cream

Mature cheddar cheese - local ham - sweet apple chutney £13.50

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £12.75

Prawn marie rose sandwich £15

Fish finger sandwich - beer battered fish goujons - gherkins - capers - baby

Norfolk sausage sandwich - fried onions - gravy mayonnaise £14.25

CHEFS HOT CIABATTA...

Sirloin steak ciabatta - balsamic onions - mushroom - Swiss Emmental black pepper & garlic aioli £16.95

Bacon - brie - cranberry £13.50

Brie - cranberry - walnut gremolata (V) £13

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...

Dark chocolate and praline fondant - chocolate mousse - hazelnuts - vanilla ice

Sticky toffee pudding - salted caramel sauce - clotted cream ice cream -

Rhubarb and custard bread & butter pudding – stem ginger ice cream $\pounds 10.50$

Vanilla crème brulee - shortbread £11

Cheese board - Artisan cheeses: Cote hill blue - Baron bigod - Wells Alpine (from Norfolk) - onion shallot tarte tatin - port shot - biscuits - chutney £13

Local ice cream per scoop / sorbet £3.50

			Speciality coffees	:
The	Wroxham Lique	eur coffees:	Americano	£3.85
Gael	ic Irish coffee	£11	Latte	£4
Fren	ch boozy coffee	£12	Cappuccino	£3.90
Café	Disaronno	£10.75	Espresso	£3.60
Café	Baileys	£10.75	Mocha	£4.25
Café	Caribbean rum	£11	Hot chocolate	£4.10
			Posh hot chocolate	£5.25
			English tea	£3.25
			Fruit & herbal tea	£3.40
		СОСК	TAILS	
	TOBERLONE MAR			£12
			– hazelnut – double cream	
	PORNSTAR MART			£12
	Vanilla vodka – pas	sion fruit liqueur	– passion fruit puree – pro	osecco
	ESPRESSO MARTI	NI		£11.50
	Vodka – coffee liqu	eur – espresso		
	PINA COLODA			£11.50
	Rum – coconut cr	eam – pineapp	le juice	
	RUMTIKI ZOMBIE			£12
	White rum - Spice	ed rum - Cointre	eau - lime juice - pineap	ple juice
	STRAWBERRY MO	OTILO		£11
	Bacardi - mint – lim	ie – syrup – straw	berries	
	SEX ON THE BRO			£11
	Vodka – peach liqu		e – cranberry juice	
WROXHAM MOJITO £11				£11
	Bacardi - mint – lim			
	HOTEL WROXHAI			£13.75
	Vodka – gin – Baca	rdi — tequila — cin	zano – lemon juice – lemo	nade - coke

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

We are OPEN, always focusing on providing the highest quality and best service. Thank you!

Doggy Ice cream - £4.50

Doggy Treats - £3.95

DRAUGHT:	SOFT DRINKS:	
Peroni	Fentimans Rose lemonade	
San Miguel	Fentimans Ginger Beer	
Mahou	Fentimans Elderflower	
Lgr	J2O (various selection)	
Carlsberg	Coke & diet coke	Г
Camden Hells	Fanta & Sprite	
Camden Pale Ale	Fever tree (various selection)	
Guinness	Fruit shoots	
Aspalls	Selection of fruit juices	
Kopparberg Strawberry	/ & Lime	
Lacons Falcon		
Woodfordes Wherry		

gins, real ales and lagers or a bottle of wine!

Our fabulous shop is open, serving handmade chocolate truffles and inspirational artisan home and giftware. Please pop to reception and we would be delighted to show you in!

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Special occasions, private dining, weddings, meetings, or parties. Enjoy a tailormade private dining experience for any occasíon.

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

Magnificent Private Function Room and private dining experience

Traditional afternoon tea available (pre-booking required). Onion marmalade & sage sausage rolls £5 Fran's amazing scones with clotted cream £6 Gluten free fruit scones available Cheese scones OR fruit scones £5 Toasted Fruit tea cakes £4.25 Selection of patisserie and cakes.

n us every Sunday for or famous tradítional Roast...

Roast sírloín of beef £21.50

Roast Norfolk turkey £20.50

Roast saddle of pork £20.50

Roast lamb £22.75

Farmers Roast £24

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