

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...

Norfolk venison pie – creamy mash potato – braised red cabbage – kale – orange and parsley gremolata – red wine jus £29

Slowly cooked beef shin ravioli – truffle oil and sage butter – wild rocket – parmesan crisps £24

Cheddar and leek stuffed chicken breast – potato fondant – caramelised shallot – chestnut velouté – chestnuts – chive crème fraîche – vegetables £27

Oven baked cod – confit fennel – foraged seashore vegetables – sauteed potatoes – dry sherry sauce – poached egg £30

Moules mariniere – crusty bread – seasoned fries – mayonnaise £27

Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £23

Butternut squash and ricotta cannelloni – squash puree – hazelnut crumb – bechamel – hazelnut and sage pesto - crispy sage (V) £20

Parmesan and truffle infused risotto – sautéed wild mushrooms – arancini ball – parmesan - rocket (V/VG) £19.50
*add chicken £6

Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £18.95

Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £17.95

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

8oz Sirloin steak - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £30

8oz 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 £18.50

Hawaiian - mozzarella - pineapple - prosciutto - rocket £17

Tomato - basil - mozzarella - aged balsamic £14.75 (V)

Four cheese - brie - blue cheese - parmesan - mozzarella £16.25

Ultimate garlic - garlic butter - mozzarella £14

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

Olives – bread – aged balsamic oil £6.75

Devilled whitebait – lemon aioli £7.75

Lightly Battered king prawns – sweet chilli sauce £11.25

Crispy halloumi – tomato chutney £8.50

TO BEGIN...

Pan seared maple scallops – crispy pancetta – chestnut velouté – apple £14

Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet avocado puree - granary bread (GF on request) £12.75

Moules mariniere – crusty bread £13

Venison faggot – pearl barley – kale – sweetcorn puree – charred sweetcorn £10

Truffle and parmesan arancini balls – tomato ragu – rocket – parmesan £9

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

ON THE SIDE...

Hand cut chips £5

Cheese garlic bread £5.75

Cheesy chips £5.50

Garlic bread £5.25

Seasoned fries £4.75

Side salad £5

Onion rings £4.75

Seasonal vegetables £4.75

Truffle & parmesan fries £6.25 Braised red cabbage £5

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)

Wroxham club sandwich – chicken - bacon - tomato – avocado – lemon mayonnaise (served warm) £15.50

Smoked salmon – avocado – radish – lemon & cracked black pepper cream cheese £13.95

Mature cheddar cheese - local ham - sweet apple chutney £12.95

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £12.25

Prawn marie rose sandwich £14.95

Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £14

Norfolk sausage sandwich - fried onions - gravy mayonnaise £13.95

CHEFS HOT CIABATTA...

Sirloin steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £16

Bacon - brie – cranberry £13

Brie - cranberry – walnut gremolata (V) £12.25

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...

Duo of dark and white chocolate pannacotta – chocolate ganache – praline £10

Bakewell tart – Italian meringue – dried raspberries - mascarpone £10.50

Tiramisu Della Nonna (classic tiramisu) £10

Apple, pear and blackberry crumble – clotted cream ice cream £9.50

Sticky toffee pudding – salted caramel sauce – honeycomb & 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 £13

Local ice cream per scoop / sorbet £3

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 – peach liqueur – orange juice – cranberry juice	
WROXHAM MOJITO	£11
Bacardi - mint – lime – sugar syrup	
HOTEL WROXHAM ICED TEA	£13.50
Vodka – gin – Bacardi – tequila – cinzano – lemon juice – lemonade -	

Speciality coffees:

Americano	£3.70
Latte	£3.75
Cappuccino	£3.70
Espresso	£3.50
Mocha	£3.95
Hot chocolate	£3.85
Posh hot chocolate	£4.95

The Wroxham Liqueur coffees:

Gaelic Irish coffee	£10.50
French boozy coffee	£11.50
Disaronno	£10
Baileys	£10
Bells/Grouse	£10

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 - £3.95

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
J2O (various selection)
Coke & diet coke
Fanta & Sprite
Fever tree (various selection)
Fruit shoots
Selection of fruit juices

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

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 £5.95

Gluten free fruit scones available

Cheese scones OR fruit scones £4.95

Toasted Fruit tea cakes £4

Selection of patisserie and cakes.

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 £22.75

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

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! Please make sure you have entered your car registration plate at the restaurant. We take allergies very seriously, if any customers are aware of any allergies or have any special dietary requirements, please inform one of our servers. We have an allergens book with details of all allergens in each dish, our chefs are also on hand to answer any queries regarding allergens in each dish.