



**WIVETON  
BELL**

Marinated olives £5

Olive & sundried tomato focaccia & butter £5

### **Small Plates**

Red pepper hummus, pitta bread, chimichurri **GFA** £6

Roast butternut soup, pumpkin seeds, sourdough, herb butter **GFA DFA** £6.5

King prawns, chimichurri, focaccia focaccia **GFA** £9.5

Beetroot tartare, apple, crispy potato, tahini sauce **VG GF** £9

Gin cured trout, celeriac remoulade, dill **GF DFA** £10

Smoked chicken & ham hock terrine, tarragon aioli, pickled wild mushrooms, sourdough **GFA DF** £10

### **Sharing**

Brancaster mussels, chorizo, fries, salad, sourdough, lemon **GFA** £28

Smoked seafood board, salmon, mackerel, prawns, cockles, aioli, sourdough **GFA DFA** £22

### **Mains**

Braised ox cheek, pomme puree, broccoli, crispy onion, Jus **DFA GFA** £26

Miso aubergine, cauliflower couscous, walnuts **N VG** £14

Sea bream, smoked haddock chowder, clams, sweetcorn, charred leek **GF** £24

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce **GF DF** £18

Wild mushroom risotto, artichoke, parmesan **DFA GF** £18

Houghton Hall venison ragu, whipped polenta, parmesan, kale £14 **DFA**

Dry aged burger, bacon jam, applewood, slaw, pickles, fries **DFA GFA** £18.5

### **House Steaks, garden salad, fries**

8oz Ribeye £34 | 8oz Sirloin **GF DFA** £32

*Bearnaise* £1.5, *Peppercorn* £2

### **Sides**

triple cooked chips **V GF DF** £4.5 | fries **V GF DF** £4.5 | truffle & parmesan fries **V DFA GF** £5

leek heart, sesame yoghurt £6 | seasonal greens **GF VGA** £4 | tenderstem, garlic, hazelnut **DFA GF** £6

crushed new potatoes, chive **DFA GF** £6 | paprika & lime corn ribs **GF** £5

pigs in blankets, honey mustard dressing £5.5 **GF**

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team