

Marinated Olives £5 | Focaccia & Whipped Butter £5

2 courses £27 | 3 courses £32

Small Plates

Prawn cocktail, gem lettuce, pickled cucumber, devilled marie rose

Gochujang fried chicken, sriracha aioli, coriander **GF**

Fennel cured trout, cucumber and apple salad, dill aioli **GF DFA**

Braised pig cheek, pomme puree, burnt apple **GF**

Beetroot, goats cheese, dressed mixed leaf **VGA**

Smoked paprika hummus, flat bread **GFA**

Roasts With All The Trimmings

Dry Aged roast beef sirloin **GFA DFA** | Thetford roast pork belly **GFA DFA**

| Butternut squash & mushroom pithivier **VG**

Mains

Beef burger, bacon jam, burger sauce, house rubbed fries **GFA DFA** £18

Battered haddock, crushed minted peas, hand cut chips, tartare Sauce £18

Roasted cod, smoked haddock, beurre blanc, leek, sweetcorn £23

Spring pea, broad bean, asparagus risotto, salsa verde, parmesan £18 **DFA VGA**

Celeriac steak, BBQ leeks, pumpkin seed **VG** £17

Sides

House rubbed hand cuts £5 / Posh fries **DFA** £6 / Dressed mixed leaf £4.50

Potato hash brown, garlic, parmesan **GF DFA** £6 / Charred tenderstem, soy glaze £6

Desserts

Apple & berry crumble, vanilla ice cream **VGA GF**

Chocolate delice, cherry, hazelnut **N**

Cinnamon creme brulee, shortbread, apple **GF**

Norfolk cheeses, crackers, chutney

Dann's Dairy ice cream, *chocolate, strawberry, vanilla* **GF**

Dann's sorbets, *green apple, blackcurrant, gin & tonic, raspberry, orange, mango* **GF DF**

Affogato, vanilla ice cream, espresso **V**



**WIVETON
BELL**

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