



SNACKS & SHARERS

Paprika & Parmesan Straws & Sriracha Mayo £5

Sourdough & Herb Butter £5

Wiveton Smoked Seafood Board, Salmon, Mackerel, Prawns, Pickled Clams, Aioli, Sourdough £22
[gfa/dfa](#)

2 courses £27 | 3 courses £32

STARTERS

Soup Of The Day, Sourdough Bread, Herb Butter [gfa](#)

Soused Mackerel, Black Onion Seed Cracker, Apple & Cucumber Salad, Dill, Gin [gfa/dfa](#)

Spiced Roast Cauliflower, Apricot Sauce, Dukkah Crumb, Kale [v/gf](#)

Bubble & Squeak, Poached Egg, Pancetta, Hollandaise [gf](#)

Smoked Gressingham Duck, Blakeney Leaf, Roasted Hazelnut, Beetroot [gf](#)

ROASTS

All roasts are coming with Thyme & Rosemary Roast Potatoes, Honey Roasted Root Vegetables, Seasonal Greens, Yorkshire Pudding & Gravy [gfa/dfa](#)

Dry Aged Angus Beef Sirloin

Thetford Black Pork Belly

Butternut Squash Wellington [vg](#)

MAINS

Chalk Stream Trout, Samphire, Sugar Snaps, New Potatoes, Brown Shrimp & Parsley Beurre Blanc
[gf/dfa](#)

Smoked Celeriac Steak, Burnt Apple Puree, Chive Feta, Chargrilled Asparagus [vg/gf](#)

Barsham Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce [gf/df](#)

SIDES

Cauliflower Cheese £5 [v](#) // Parmesan & Rocket Salad £4.5 [v/dfa/gf](#) // Fries £4.5 [v/df/gf](#)

Triple Cooked Chips 4.5 [v/gf/df](#) // Parmesan & Rocket Salad £4.5 [v/dfa/gf](#)

[v](#) Vegetarian [vg](#) Vegan [gf](#) Gluten Free [df](#) Dairy Free [n](#) Contains Nut

[dfa](#) Dairy Free Available [gfa](#) Gluten Free Available

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

A 10% discretionary service charge is added to your bill, please be assured 100% of the charge is redistributed to the whole Wiveton Bell Team including Kitchen, Housekeeping and Front of House teams.