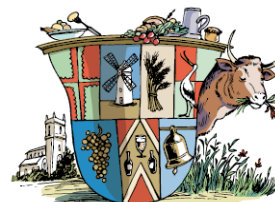


SUNDAY



**WIVETON
BELL**
WIVETON

SNACKS & SHARERS

Focaccia & Herb Butter £5 | Marinated Olives £5

Wiveton Smoked Seafood Board, Salmon, Mackerel, Prawns,
Pickled Clams, Aioli, Sourdough £22 **GFA/DFA**

Wiveton Ploughman's Board, Cured Meats, Piccalilli, Sausage Roll, Pickles,
Blue Cheese £24 **GFA/DFA**

2 courses £27 | 3 courses £32

STARTERS

Marinated olives £5

Olive & sundried tomato focaccia & butter £5

Red pepper hummus, pitta bread, chimichurri £5

Roast butternut soup, pumpkin seeds, sourdough, herb butter £8.5 **GF DFA**

Wood Pigeon, beetroot, blackberries, jus £11 **GF**

King prawns, Garlic, chilli, focaccia £9 **GFA**

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

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

Smoked chicken & ham hock terrine, tarragon aioli, pickled wild mushrooms,
sourdough £9.5 **GFA DF**

ROASTS

Roast beef sirloin

Thetford Black pork belly

Butternut squash Wellington **vg**

All roasts are served with thyme & rosemary roast potatoes, honey roasted root vegetables, seasonal greens, Yorkshire pudding & gravy **GFA/DFA**

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**

Black Angus Burger, Bacon Jam, Cheddar, Slaw, Pickles, Fries **GFA/DFA**

Spinach Parisienne Gnocchi, Soy Pumpkin Seeds, Parmesan, Rocket **V**

SIDES

Truffled 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**

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

An optional 10% service charge will be added to the bill.