

# WIVETON BELL

BLAKENEY

## SUNDAY MENU

### TO START

#### Soup 8

Seasonal Soup, Sourdough g/d/c

#### Fillet Of Beef Tartare 10

Pickled Shallot Rings, Chive Emulsion, Confit Truffle Egg Yolk, Sourdough Crumb g/e/sd/m

#### Twice Baked Binham Blue Cheese Souffle 11

Baby Spinach, Pickled Celery, Candied Walnuts, Parmesan g/e/d/m/sd

#### Potato and Thyme Terrine 9

Confit and Buttered Leeks, Marinated Baby Gem, Romanesco Sauce d/g/sd/n

#### Cod Cheeks 9

Curry Sauce, Pickled & Roasted Cauliflower g/e/g/sd/f

### TO FOLLOW

Beer Battered Line Caught Haddock 16

Triple Cooked Chips, Minted Mushy Peas, Tartar Sauce f / g / e / d / sd

#### Winter Squash Risotto 16

Toasted Pecans, Binham Blue, Roasted Red Pepper, Pickle Shallots, Chive Oil v/d/sd/g

#### Jerusalem Artichoke & Beetroot 17

Artichoke Crisp, Glazed Beetroot, Crispy Kale, Potato Terrine, White Truffle Cream  
g/d/e/sd/m

#### Cromer Crab Salad 17

Toasted Sourdough, Crunchy Vegetable Salad, Wild Garlic Emulsion, Lemon d/cr/sd/g/e/m

#### Creamy Fish Pie 17

Pomme Puree, Buttered Greens d/sd/f/g/m

#### Pan Fried Skrei Cod 21

Cromer Crab Dauphines, Vanilla Velouté, Buttered Seaweed, Wild Garlic f/c/d/sd/by

#### Aged Highland Beef Steak Burger 16

Candied Bacon, Rarebit, Celeriac Remoulade, Triple Cooked Chips g/d/e/sd/m

#### Traditional Sunday Roast g/n/d/sd

Saltmarsh Grazed Beef Sirloin, Yorkshire Pudding, Horseradish Sauce 17

Roast Free Range Norfolk Pork Belly, Apple Sauce 15

Served with Beef Fat Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables, Meat Gravy

### ALLERGEN KEY

Gluten - g Egg - e Fish - f Crustaceans - cr Molluscs - mv Peanuts - p Dairy - d Nuts - n  
Celery - c Mustard - m Sesame - s Soybeans - sb Sulphites - sd Lupin - l Vegetarian - v