



**WIVETON
BELL**

NORFOLK RESTAURANT WEEK

Small Plates

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

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

Beetroot tartare, mango, crispy potato, tahini sauce **VG**

Mains

Miso aubergine, couscous, walnuts, pickled
cauliflower, veloute **N VG**

Houghton Hall venison ragu, whipped polenta,
parmesan, kale **GF**

Pan-fried sea bream, smoked haddock chowder, clams,
sweetcorn, charred leek **GF**

Puddings

Blackberry parfait, Italian meringue, macerated
blackberries, oat crumb **GF**

Sticky toffee pudding, caramel sauce, pecans, salted
caramel ice cream **N**

Apple & pear crumble, vanilla ice cream **VGA 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

Team Rewards – Please note we will add an optional 10% team reward to your bill
and be assured 100% will be shared with today's team