



SAMPLE MENU

Small Nibbles

House Bread & Butter **2**
Goats Cheese & Caramelised Onion Bread **3.5**
Nocellara Olives **3**
Chilli Broad Beans, Smokehouse Nuts, Wasabi Peanuts **2.5**
Sautéed Chorizo Picante, Pine Nuts **4.5**

Starters

Hand Dived King Scallops, Pea, Mint & Ham Puree, Crispy Parma Ham, Pork Puffs, Sage Crumb **9.5**

Crispy Fried Falafel, Binham Blue Snow, Tzatziki Yoghurt, Beetroot Relish **6**

Sautéed Cod Cheeks, Chorizo, Samphire, Red Pepper Puree **7.5**

Ras El Hanout Roasted Belly of Pork, Ham Hock Croquette, Granny Smith Apple, Cider Reduction **7**

Chargrilled Rare Fillet of Beef, Rocket, Shaved Parmesan, Balsamic **8.5**

Sautéed Local Foraged Girolles, Broad Beans, Soft Poached Egg, Broad Bean Hummus, White Lady Snow **7.5**

Mains

Beer Battered Longshore Cod Marinated with Preserved Lemon & Parsley, Curried Mayonnaise, Ingham Chips, Charred Lime **14.5**

Chargrilled Rare Fillet of Beef, Rocket, Shaved Parmesan, Balsamic **14**

Roasted Spiced Cauliflower, Red Onion Bhaji, Tzatziki, Aromatic Giant Couscous, Toasted Almonds, Courgette Puree **13.5**

WSS Burger - Chargrilled Beef Burger, Toasted Brioche Bun, Parma Ham, Emmental Cheese, Pickled Red Onion, Gem Lettuce, Smoked Garlic Aioli, House Slaw, French Fries **15**

Goats Cheese & Caramelized Onion Galette, 'Our Farm' Baked Beetroot, Sautéed Wild Mushrooms, Buttered Spinach, Red Pepper Sauce Vierge **13.5**

Chargrilled Beef Fillet Steak, Rosemary & Smoked Salt Ingham Chips, Roasted Garlic Wild Mushrooms, Buttered Spinach, Green Peppercorn Sauce **24.5**

Crispy Fried Buttermilk Chicken Breast, Sweet Chilli Gravy, Dressed Leaves, French Fries, Rocket Aioli **14.5**

Pan Seared Sea Bass, Norfolk Samphire, Creamy Tarragon & Pea Risotto, Lemon Beurre Blanc **17**

Chargrilled Marinated 8oz Pork Rib Eye, Truffle Mash, Crispy Ham Hock Croquette, Shallot Puree, Salt Baked Celeriac, Tenderstem Broccoli, Mustard Jus **17.5**

28 Day Aged Chargrilled Sirloin, Ingham Chips, Garlic Buttered Field Mushroom, Binham Blue Jus, Dressed Leaves **18.5**



Sides

'Our Farm' Hand Cut Chips 3.5

French Fries 3.5

Sautéed Green Beans, Shallots, Parmesan 4

House Slaw - Shredded Cabbage, Coriander, Spring Onion, House Dressing 3

Sautéed Wild Mushrooms, Tarragon, Confit Garlic 4

Tenderstem Broccoli, Chorizo, Toasted Almonds 4

Desserts

Ginger & Lime Cheesecake, Dehydrated Strawberries, Strawberry Gel,
Strawberry Sorbet 7.5

'Our Farm' Macerated Summer Berries, Meringue Shards, Lemon Curd,
Vanilla Ice Cream 7

Frozen White Chocolate Parfait, Blueberry Sorbet,
Crushed Honeycomb, Slate Meringue 7.5

The Cheese Truckle - Hand Made Biscuits, Norfolk Dapple, Baron Bigod,
Binham Blue & Tomato Chutney 8

Vanilla Crème Brulee, Raspberry Sorbet, Pistachio Snow 7

WSS Chocolate Fondant, Cherry Puree, Peanut Butter Ice Cream,
Chocolate Soil 7.5

'Quady Estate, Starboard Batch 88' -
Rich & Spicy, Blackberry, Raisin & Chocolate Truffle Flavours. 50ml 4.9

'Quady Estate, Starboard Vintage 2006' -
Cherries & Vanilla with a Long Smooth Finish with Silky Tannins. 50ml 6.9

*These Two Multi Award Winning Californian Ports Amazing Alongside
Our Local Cheeses.*

'Elysium Black Muscat 2015' - Packed with Rich Velvety Fruit.
Perfectly Partners Our Chocolate Fondant. Glass 100ml 7 Bottle 375ml 24

Coffees & Cognac

Breakfast/Earl Grey/Peppermint 2

Espresso 2 / Double Espresso 2.5 / Americano 2 / Cappuccino 2.5
Latte 2.5 / Flat White 2.5 / Mocha 3 / Hot Chocolate 3

Courvoisier VS - Complex with Good Depth 4.5

Remy VSOP - Silky & Well Rounded 6.5

Courvoisier XO - Full Bodied Yet Exceptionally Smooth **12**