



Small Nibbles

In House Bread & Butter **2**

Olives **3.5**

Chorizo Picante **4.5**

Starters

Cromer Crab, Pink Grapefruit, Crumbled Feta, Guacamole **8.5**

8 Hour Braised Swannington Short Rib of Beef, Maple Syrup,
Toasted Pecans, Crispy Pancetta **7**

Harissa & Garlic Crevette Prawns, Smoked Haddock Fish Cake, Charred
Asparagus, Gem Lettuce, Bloody Mary Aioli **8**

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

WSS "Surf & Turf"; Pan Roasted Belly of Pork, Salt & Pepper Calamari,
Plum Jus **7.5**

Sautéed Cod Cheeks, Chorizo, Spring Onion, Red Pepper Puree **7**

Hand Dived Seared Scallops, Elderflower Pickled Cucumber, Puffed Potato,
Apple Puree, Sorrel Cress **10**

Heirloom Tomatoes, Dehydrated Olives, Crumbed Goats Cheese, Sage Crumb,
Forum Vinegar **7**

Mains

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

Roasted Spiced Cauliflower, Courgette Pakora, Tzatziki, Aromatic Cous Cous,
Toasted Almonds, Courgette Puree **12.5**

WSS Burger -Pork & Sage Snitznel, Brioche Bun, Rocket Mayonnaise,
Apple & Celeriac Remoulade, Tomato Salted Skinny Fries **14.5**

Charred 'Our Farm' Asparagus, Crushed Harissa Sweet Potato,
Crispy Quails Egg, Basil & Coconut Sauce **12.5**

Chargrilled Pork Rib Eye, Wild Garlic Pesto, Salt Baked Celeriac,
Caramelized Shallot, Potato Rosti, Cider & Wholegrain Jus **16**

Pan Fried Bass, Confit Peppers, Spiral Courgettes, Cromer Crab,
Coriander Gnocchi, Saffron Beurre Blanc **17.5**

Chargrilled Fillet of Beef, Tarragon Butter, Sautéed Wild Mushrooms,
Wild Garlic, Dauphinoise Potatoes **23**

Soy & Pomegranate Smoked Duck Breast, Saffron Sautéed Potatoes,
Confit Beetroot, Purple Sprouting Broccoli, Plum Jus **16.5**

Crispy Fried Buttermilk Chicken, House Slaw,
BBQ Mollases & Pancetta Beans **13**



Sides

'Our Farm' Charred Asparagus, Mixed Leaves, Shaved Pecorino **4**

'Our Farm' Sambuca Courgettes **4**

'Our Farm' Hand Cut Chips **3.5**

Skinny Fries, Tomato Salt **3.5**

Dauphinoise Potatoes **4**

Smoked BBQ Molasses & Pancetta Beans **4**

Desserts

WSS Snickers Bar - Chocolate Mousse, Peanut Crumb, Home Made Peanut Butter Ice Cream, Salted Caramel Puree **7**

The Cheese Truckle - Hand Made Biscuits, Norfolk Dapple, Baron Bigod, Binham Blue & Tomato Chutney **7.5**

Burnt Crème - Set Cream, Brown Sugar, Raspberry Sorbet **6.5**

Frozen Banana Parfait, Honey Comb, Italian Meringue, Pistachio Snow **7**

Dessert/Fortified Wine & Coffee

Quady, Elysium Black Muscat Halves **6/22**

Barros, Late Bottled Vintage **4.5**

Barros, 10 Year Old Tawny **5.5**

Espresso **2/2.5**

Americano **2**

Cappuccino **2.5**

Latte **2.5**

Flat White **2.5**

Liqueur Coffee **5.5**

Breakfast/Assam/Earl Grey/Chamomile/
Peppermint/Mixed Fruit/Organic Green Teas **2**