



BRUNCH CLUB

Monday to Sunday 10am – Midday

Smoked Back Bacon, Toasted Brioche Bun	6	Sauté Wild Mushroom, Charred Norfolk Crunch Bread, Truffle Oil	6
Sausage & Egg Muffin, Emmental Cheese	6	Croissant or Pain au Chocolate,	4
Warm Smoked Salmon, Scrambled Egg, House Toast	7	Natural Yoghurt & Our Farm's Berries	4

Includes a Complimentary Tea, Coffee or Pressed Fruit Juice

BRUNCH COCKTAILS

Breakfast Martini	9
Virgin Mary	6
Bloody Mary	8
Bucks Fizz	5

LIGHT LUNCHES

Monday to Friday 12 – 2.30pm • Saturday 12 – 6pm

Dingley Dell Pork Sausage & Egg Muffin, Emmental Cheese	4.5	Baked Norfolk Crunch Goats Cheese Bread 3.75 Red Onion Marmalade, Olive Oil	
“Beef Sarnie” Chargrilled British Beef, Sourdough, Wholegrain Mustard, Blue Cheese Butter, Sticky Onions, Add Fries	7.5 2	Norfolk Asparagus Salad, Cured Egg Yolk, Parmesan, Gem Lettuce	8.5
Croque Monsieur, Smoked Ham, Emmental Cheese Add Fries	6.5 2		

SNACKS 3.5

Nocellara Olives
Wasabi Peas
Chilli Fried Broad Beans
Smoked Mixed Nuts



STARTERS

Sauté Chorizo, Pine Nuts, Coriander	4.5	Sauté Padron Peppers, Rosemary , Sea Salt	4.5
Baron Bigod Galette, Crispy Fritters, Red Onion Marmalade, Our Farm Pickled Vegetables	7	Sea Salt Crackling Belly of Pork, Apple Salad, Burnt Apple Puree	7
Crispy & Pan Fried Cod Cheeks, Red Pepper Curry, Roasted Red Pepper	7	Flat Bread, Hummus, Olive Oil, Pumpkin Seeds, Pine Nuts, Smoked Aubergine Baba Ganoush	5.5

MAINS

Chargrilled Steak Burger, Brioche Bun, 14.5 Emmental Cheese, Sweet Potato Fries, Caramelised Red Onion, Gem Lettuce		Beer Battered Longshore Cod, 14.5 Ingham Chips, Caper Mayonnaise, Charred Lemon, Cucumber Salad	
Our Own Spiced Flour Buttermilk Chicken, 14.5 Skin on French Fries, Watercress, Sweet Chilli Gravy		Chargrilled Rump Steak, Sauté Potatoes Our Farm's Wild Rocket, Parmesan, Red Onion Marmalade	16
Basil Gnocchi, Roasted Shallot, Ratatouille, Tenderstem Broccoli, Celeriac, Courgette, Herb Oil	15		

SIDES 4.5

Cheesy Ingham Chips & Chilli Jam
Sweet Potato Fries & Harissa Aioli
Our Farm Seasonal Vegetables

DESSERTS

“WSS Snickers” Double Chocolate Marquise
7.5

Peanut Ice Cream, Salted Caramel Purée

The Cheese Truckle,

8.5

Norfolk Dapple, Binham Blue, Baron Bigod,

Tomato Chutney, Frozen Grapes, Artisan

Biscuits

Warm Raspberry Bakewell Tart, **7.5**
Raspberry Macaron, Raspberry Sorbet

Honeycomb Parfait, Raspberry Custard, **7**
Honeycomb, White Chocolate Snow

EVENING SET MENU

Every Evening Monday to Saturday

2 COURSES **23** • 3 COURSES **28**

Leek & Potato Velouté,
Toasted Pine Nuts,
Leek Ash

Chargrilled Swannington Beef,
Fondant Potato, Celeriac,
Roast Red Onion, Spinach,
Red Wine Jus

Warm Gingerbread,
Salted Caramel Ice Cream,
Glazed Banana

Beetroot & Dill Cured Salmon,
Smoked Mackerel Paté,
Pickled Cucumber, Frisée,
Lemon Gel

Binham Blue & Red Onion Tart,
Baked Beetroot,
Roast Butternut Squash,
Celeriac, Tenderstem Broccoli,
Wild Rocket Salad

Chilled Vanilla Rice Pudding,
Poached Norfolk Strawberries,
Dehydrated Blackberry

STEAK TUESDAY

Chargrilled Rump Steak, Garlic Baked Field Mushroom,
Ingham Chips, “Our Farm” Wild Rocket Salad,
Red Onion Marmalade

With A Glass of House Wine or Bottled Beer

£18 per Person

Upgrade to Fillet Steak for an Additional £5 per person

SAUCES 2.5

Binham Blue Cheese
Peppercorn

SPECIALS

Beef Fillet Carpaccio, Pickled Shallot,
8.25
Globe Artichoke, Basil Pesto, Wild Rocket

Crispy Crab Cakes, Harissa Aioli,
Pomegranate, Radish, Watercress Salad

*Set Strawberry Cream,
Norfolk Gin Marinated Strawberries,
Caramelised White Chocolate Mousse,
Pistachio Snow*

Pan Fried Sea Bream, Crevette Prawns,
21.5
Cocotte Potatoes, Norfolk Asparagus,
Samphire, Cockle Beurre Blanc

6.5 Roast Swannington Lamb Rump,
22.5
Fondant Potato, Roast Butternut Squash,
Jerusalem Artichoke, Sauté Savoy Cabbage

8
Chargrilled Beef Fillet, Crispy Pancetta,
26.5 Dauphinoise Potato, Wild Mushrooms,
Glazed Celeriac, Buttered Spinach, Red Wine
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SUNDAYS WE ROAST

Food served all day from 12 – 8pm

2 Courses from **£23**

YOUNG FOODIE MENU

For our younger diners aged up to 12
Please ask a member of the team for
more information

COCKTAIL HOUR

2 FOR £10

Monday – Sunday 5 – 6pm

Friday & Saturday 9.30 – 10.30pm



YOUNG FOODIES MENU

AVAILABLE LUNCH & DINNER FOR YOUNG DINERS UPTO 12

MAINS £5

Grilled Chicken Strips, Mayonnaise & Skinny Fries

Baked Cod Fingers, Crushed New Potatoes, Tenderstem Broccoli

WSS Mini Burger, Baby Gem Lettuce, Cheese, Hand Cut Chips

Cauliflower, Parmesan, Sweet Potato Fries

Mini Grown up Roast (Sundays Only £2 Supplement)

DESSERT £2

Homemade Vanilla Ice Cream

Raspberry Sorbet

Local Red Berries & Meringue