

# THE WROXHAM WATERSIDE TERRACE

We take allergies extremely seriously, please inform your server if you have any specific allergies or if you have any special dietary requirements.

**Restaurant, Bar, Takeaway & Rooms** – Combining tradition, modern style in a unique atmosphere with fabulous views. All our dishes are prepared in-house using only the finest, freshest, local ingredients

**EXECUTIVE CHEF TESTIMONIAL...** It is my pleasure to welcome you to Hotel Wroxham. I am extremely proud to offer the most local ingredients of only the finest quality along with my unique and contemporary style of cooking. With over 20 years' experience in the industry and an exceptional team of chefs, who are all extremely passionate and skilled. My aim is to create an individual and exciting style of dining. I hope you enjoy your experience, many thanks.

*Nigel Cutting (Head Chef/Executive Chef of Hotel Wroxham & Scarborough Hill Country Inn).*

## NIBBLES...

Norfolk cheese fondue - sea salt & black pepper twists £6.50  
Feta stuffed peppers £6  
Sticky pigs in blankets £6  
Garlic bread - hummus £5.75  
Olives - bread £6  
Deville whitebait - lemon mayonnaise £6.25  
Lightly Battered king prawns - sweet Thai chilli sauce £9

## TO BEGIN...

Pan seared scallops - asparagus - peas - pancetta - pea & mint puree £11.50  
Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet - avocado puree - granary bread £10.75  
Four cheese ravioli - basil butter - tomato crisp - parmesan crisp £9.75 (V)  
Soup of the moment - crusty bread (V) (GF on request) £7.50

## FROM THE GARDEN...

Chicken caesar salad - chicken - bacon - parmesan - anchovies - lettuce - croutons - caesar dressing £9/£17  
Cromer Crab salad - buttered new potatoes - mayonnaise - crusty bread (GF on request) £19  
Greek salad - cherry tomatoes - cucumber - red onion - olives - feta - mint - crusty bread (GF on request) £15.75

## ON THE SIDE...

Hand cut chips £4	Cheese garlic bread £4.50
Cheesy chips £4.75	Garlic bread £4
Seasoned fries £4	Side salad £4
Onion rings £4	Seasonal vegetables £4
Truffle & parmesan fries £5.50	

## IN THE MIDDLE...

Crispy braised Lamb shoulder - spring vegetables - pearl barley - hotchpotch - buttered mint new potatoes (GF on request) £27  
Beef cheek cannelloni - bechamel sauce - crispy basil leaves - garlic crumb £22  
Oven roasted fillet of cod - kale - colcannon - sage - braised oxtails - monkfish fritter - fish cream (GF on request) £24  
Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander - ginger (GF on request) £17.75  
Four cheese ravioli - basil butter - tomato crisp - parmesan crisp (V) £18  
Spicy Thai noodles - vegetables - black sesame seeds - mint - basil - creamy peanut dressing (GF) (V) (VG) £17  
Beer battered haddock - hand cut chips - garden peas - lemon - gherkin - tartare sauce £16  
Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £14.75

## FROM THE GRILL...

The Wroxham beef burger - Norfolk dapple cheese and bacon - toasted brioche bun - burnt onion mayonnaise - baby gem - tomato - gherkin - onion rings - skinny fries - coleslaw £16.50  
\*Add BBQ pulled pork £2  
8oz Sirloin steak - Slow roasted tomato - flat mushroom - pea shoots - onion rings - hand cut chips £26  
8oz Clarke's fillet steak - slow roasted tomato - flat mushroom - peas shoots - onion rings - hand cut chips £29.75  
Steak sauces: peppercorn sauce - mushroom sauce - Binham blue cheese sauce £3.50 \*Truffle sauce £4.00  
\*Add garlic crevettes £4

## From our riverside pizzeria... Traditional and stone-baked

**The Wroxham signature** BBQ sauce - chicken - jalapenos - red onion - coriander £16.50

**Three little pigs** prosciutto - pulled pork - sausage - gherkin - sticky bacon jam £16.50

**Peperoni** - peperoni - black olives - green peppers - red onion - mushrooms £16

**Tomato** - basil - mozzarella - aged balsamic £12 (V)

**The Greek** - feta - spinach - sundried tomatoes - olives - olive oil £15.50 (V)

## SANDWICHES...

**SERVED BETWEEN 12pm - 6pm**

(Choice of white, granary bread or gluten free)

Wroxham club sandwich - chicken - bacon - tomato - avocado (served warm) £14.50

Smoked salmon - cream cheese £11

Cheese - local ham - sweet apple chutney £10

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £9.75

Fish finger sandwich - tartare sauce £11

Norfolk sausage sandwich - fried onions £11

## CHEFS HOT CIABATTA...

Beef - mushroom - Norfolk dapple melt £11

Bacon - brie - cranberry £11

Brie - cranberry (V) £10

All sandwiches and ciabbattas are served with skinny fries and dressed mixed leaves. Sandwiches can be made gluten free. Please ask your server.

## TO FINISH...

Assiette of chocolate - chocolate fondant & hazelnut gateau - chocolate soil - white chocolate mousse - milk ice cream - chocolate martini £12

Rhubarb trifle - poached rhubarb - rum lady fingers - rhubarb gel - stem ginger custard - elderflower cream £9

Crème caramel - golden raisin puree - golden raisins - sultana jelly - almond cinnamon tuile £8.75

Pineapple tarte tatin - coconut & cream ice cream - coconut powder £9.50

Cheese board - Artisan local cheeses: Wells alpine - cote hill blue - Baron bigod - Godminster (from Somerset) - biscuits - chutney £11

Ice cream per scoop / sorbet £2.50