

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. We have an allergens book with details of allergens in each dish. Our chefs are also available if you have any further queries regarding allergens.

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 £7.50
Feta stuffed peppers £6
Sticky pigs in blankets £6.75
Garlic bread - hummus £6.75
Olives – bread – aged balsamic oil £6.50
Deville whitebait – lemon aioli £7.75
Lightly Battered king prawns – pickled sweet chilli sauce £10.50

TO BEGIN...

Pan seared scallops – coriander – red chillies – coconut fish curry £13.50
Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet - avocado puree - granary bread (GF on request) £12
Brancaster moules mariniere – crusty bread £12
Cider infused slowly cooked pork belly – black pudding croquette – celeriac puree – apple puree £10
Cote hill blue – candied walnuts – pickled pear salad – truffle oil £9.50
Soup of the moment – crusty bread (V) (GF on request) £7.75

ON THE SIDE...

Hand cut chips £4.50	Cheese garlic bread £5.50
Cheesy chips £5	Garlic bread £5
Seasoned fries £4.50	Side salad £5
Onion rings £4.50	Seasoned vegetables £4.50
Truffle & parmesan fries £6	Sticky red cabbage £5

IN THE MIDDLE...

Oven roasted Norfolk venison loin – wild mushroom pie – parsnip and potato rosti – parsnip puree – shredded cabbage - red wine jus £31
Roasted chicken and wholegrain mustard pie – bay leaf mash - roasted vegetables – vinaigrette – chicken gravy £26
Cumberland sausage ring – Norfolk woodfordes wherry onion gravy – crispy onions - bubble and squeak £25
Oven roasted cod loin – leeks – spinach – poached hens egg - crushed new potatoes – chive butter sauce £28
Brancaster moules mariniere – seasoned fries – crusty bread £24

Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £22

Ricotta & winter greens cannelloni – tomato and basil ragu - bechamel – walnut pesto (V) £19.50
Red lentil, chickpea and sweet potato dhal – onion bhaji – spiced roast cauliflower (V/VG) £19
Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £18.75
Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £17.75

FROM THE GRILL...

The Wroxham beef burger - Norfolk dapple cheese and bacon - toasted brioche bun – smoked bacon aioli - baby gem - tomato - gherkin - onion rings - skinny fries - coleslaw £19
*Add BBQ pulled pork £3.50 *Add blue cheese sauce £3.50
8oz Sirloin steak - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £30
8oz Clarkes fillet steak – slow roasted tomato – flat mushroom – peas shoots – onion rings – hand cut chips £34
Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce £3.50 *Truffle sauce £4.00
*Add garlic crevettes £4.50

From our riverside pizzeria... Traditional and stone baked

Three little pigs - prosciutto - pulled pork - sausage - gherkin - sticky bacon jam £18

Hawaiian - mozzarella - pineapple - prosciutto - rocket £17

Tomato - basil - mozzarella - aged balsamic £14.50 (V)

The vegetarian - feta - olives - spinach - red onion - tomatoes £16

Ultimate garlic - garlic butter - mozzarella £13.50

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)

Wroxham club sandwich – chicken - bacon - tomato – avocado – lemon mayonnaise (served warm) £15
Smoked salmon – avocado – radish – lemon & cracked black pepper cream cheese £13.50
Classic ploughman - cheese - local ham - sweet apple chutney £12
Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £11.50
Prawn marie rose sandwich £14.75
Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £13.50
Norfolk sausage sandwich - fried onions - gravy mayonnaise £12.75

CHEFS HOT CIABATTA...

Steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £15.75
Bacon - brie – cranberry £12.50
Brie - cranberry – walnut gremolata (V) £11.50

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

TO FINISH...

Dark chocolate and salted caramel mousse – chocolate truffle - chocolate nibs – salted caramel sauce – New York coffee ice cream (GF) £11
Egg custard tart – spiced syrup – honeyed walnuts - stem ginger ice cream – cinnamon doughnut £10
Apple, pear & cinnamon crumble – vanilla crème anglaise £9.50
Sticky toffee pudding – salted caramel and pecan sauce – caramelised banana – vanilla ice cream £9.50
Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £12.50
Local ice cream per scoop / sorbet £3

The Wroxham Liqueur coffees:		Speciality coffees:	
Gaelic Irish coffee	£9.75	Americano	£3.40
French boozy coffee	£11	Latte	£3.60
Disaronno	£9.50	Cappuccino	£3.60
Baileys	£9.50	Espresso	£3.30
Bells/Grouse	£9.50	Mocha	£3.80
		Hot chocolate	£3.75
		Posh hot <u>chocolate</u>	£4.75
		English tea	£3.00
		Fruit & herbal tea	£3.15

Welcome to our hotel - our family sincerely thank you for your continuous support over the last few years.

Our famous gourmet tradition continues throughout the seasons with Nigel and his team of chefs - they hope you enjoy your experience.

We are OPEN, always focusing on providing the highest quality and best service. Thank you and Seasons greetings from us all!

Doggy Ice cream - £4.50

Doggy Treats - £2.95

Magnificent Private Function Room and private dining experience

Special occasions, private dining, weddings, meetings, or parties. Enjoy a tailor-made private dining experience for any occasion.

With a unique atmosphere and stunning views overlooking the beautiful River Bure.

Traditional afternoon tea available (pre-booking required).

Onion marmalade & sage sausage rolls £4.75

Fran's amazing scones with clotted cream £5.50

Gluten free fruit scones available

Cheese scones OR fruit scones £4.50

Toasted Fruit tea cakes £4

Selection of patisserie and cakes.

COCKTAILS...

TOBERLONE MARTINI	£12
Chocolate liqueur - baileys - honey - hazelnut - double cream	
PORNSTAR MARTINI	£12
Vanilla vodka - passion fruit liqueur - passion fruit puree - prosecco	
ESPRESSO MARTINI	£11
Vodka - coffee liqueur - espresso	
PINA COLODA	£11
Rum - coconut cream - pineapple juice	
RUMTIKI ZOMBIE	£12
White rum - Spiced rum - Cointreau - lime juice - pineapple juice	
STRAWBERRY MOJITO	£11
Bacardi - mint - lime - syrup - strawberries	
SEX ON THE BROADS	£11
Vodka - orange liqueur - orange juice - Chambord - grenadine	
WROXHAM MOJITO	£11
Bacardi - mint - lime - sugar syrup	
HOTEL WROXHAM ICED TEA	£13
Vodka - gin - Bacardi - tequila - cinzano - lemon juice - lemonade - coke	

DRAUGHT:

Peroni

San Miguel

Mahou

Budweiser

Carlsberg

Camden Hells

Camden Pale Ale

Guinness

Aspalls

Kopparberg Strawberry & Lime

Broadside

Woodfordes Wherry

SOFT DRINKS:

Fentimans Rose lemonade

Fentimans Ginger Beer

Fentimans Elderflower

J20 (various selection)

Coke & diet coke

Fanta & Sprite

Fever tree (various selection)

Fruit shoots

Selection of fruit juices

Enjoy a delicious cocktail, a wide selection of local and national gins, real ales and lagers or a bottle of wine!

Join us every Sunday for what is considered the best roast on the Broads...

Roast sirloin of beef £20

Roast Norfolk turkey £19.75

Roast saddle of pork £19.75

Roast lamb £21.00

Farmers Roast £22.50

Our choices of meats vary each week - please ask your server.

Our fabulous shop is open, serving handmade chocolate truffles and inspirational artisan home and giftware. Please pop to reception and we would be delighted to show you in!

Please make sure you have entered your car registration plate at the restaurant. We take allergies very seriously, if any customers are aware of any allergies or have any special dietary requirements, please inform one of our servers. We have an allergens book with details of all allergens in each dish, our chefs are also on hand to answer any queries regarding allergens in each dish.

