

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 25 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 £7.75

Feta stuffed peppers £6

Sticky pigs in blankets £6.75

Garlic bread - hummus £8

Olives – bread – aged balsamic oil £7

Devilled whitebait – lemon aioli £8.50

Lightly battered king prawns – sweet chilli sauce £12.50

Crispv halloumi – tomato chutnev £8.50

TO BEGIN...

Pan seared scallops – spiced parsnip puree – pomegranate – coriander – parsnip crisps £17

Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet avocado puree - granary bread (GF on request) £14.75

Tomato and mozzarella ravioli – heritage tomatoes – sun dried tomato and basil butter – burrata – basil £13

Soup of the moment – crusty bread (V) (GF on request) £8

Burrata – heritage tomato – balsamic – basil salad £11

ON THE SIDE...

Hand cut chips £6 Cheesy garlic bread £6.75

Cheesy chips £6.50 Garlic bread £6.25

Seasoned fries £5 Side salad £5.50

Onion rings £5.50 Seasonal vegetables £5.50

Truffle & parmesan fries £6.75

FROM THE GARDEN...

Greek salad – feta – tomato – cucumber – onion – olives – mint £10./£21

Cromer Crab salad – crevette - new potatoes – samphire – mayonnaise – crusty bread £26

Chicken Caesar salad – chicken – bacon – parmesan – anchovies – lettuce - croutons – Caesar dressing £12/24.50

IN THE MIDDLE...

Oven roasted lamb cutlets – lamb bonbon - crushed minted new potatoes – sheep’s yoghurt – sundried tomatoes – pickled courgette – mint salsa verde £37

Pork chop – whole grain mustard mash – Aspalls cider puree – baby apples – seasonal greens – pork jus £29

Crispy chilli beef – Asian slaw – chillies – spring onions - coriander – lightly soya noodles – sweet Thai chilli sauce £27

Oven roasted plaice whole plaice – sauteed potatoes – sea vegetables – tenderstem broccoli - sauce vierge (GF) £38

Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £26

Squid ink risotto – lobster – Cromer crab – king prawns – pickled fennel – dill herb oil (GF) £35

Tomato and mozzarella ravioli – heritage tomatoes – sun dried tomato and basil butter – burrata – basil (V) £25

Thai red curry – baby sweetcorn – aubergine – mangetout – red pepper – lime – coriander basmati rice (VG) £24
*Add roasted chicken £6 *Add king prawns £6

Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £19.95

Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £18.95

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 £19.95
*Add BBQ pulled pork £3.75 *Add blue cheese sauce £3.50

8oz Sirloin steak - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £36

8oz Clarkes fillet steak – slow roasted tomato – flat mushroom – peas shoots – onion rings – hand cut chips £40
*Add Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce – truffle sauce £4

8oz Sirloin surf and turf – garlic crevettes - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £44

From our riverside pizzeria ... Traditional and stone baked

Three little pigs – prosciutto – pulled pork – sausage – gherkin – sticky bacon jam £19

The chicken tikka – mozzarella – chicken tikka masala – red onions – green pardon peppers - coriander yoghurt £22

Tomato - basil – mozzarella – aged balsamic £16

The vegetarian – feta cheese – tomatoes – mint – olives £18

Ultimate garlic – garlic butter – mozzarella £14.50

SANDWICHES AND WRAPS...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)

Wroxham club sandwich – chicken - bacon - tomato – avocado – lemon mayonnaise (served warm) £16.95

Smoked salmon – avocado – radish – lemon & cracked black pepper cream cheese £14.95

Mature cheddar cheese - local ham - sweet apple chutney £14.85

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £14.25

Prawn marie rose sandwich £15

Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £15.45

Norfolk sausage sandwich - fried onions - gravy mayonnaise £14.95

Smoked aubergine – roasted red pepper – feta – pesto wrap £15

CHEFS HOT CIABATTA...

Sirloin steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £17.85

Bacon - brie – cranberry £14.95

Brie - cranberry – walnut gremolata (V) £14.20

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

TO FINISH...

Strawberry and white chocolate cheesecake – Norfolk strawberries – strawberry jelly – vanilla ice cream £11

Black forest dark chocolate delice – cherries – vanilla and black cherry ice cream – pistachio crumb £10.75

Pear and apple Bakewell tart – apple and pear gel – baby apple – granola - clotted cream ice cream £10

Sticky toffee pudding – salted caramel sauce – vanilla ice cream – caramelised banana – candied pecans £10.75

Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £13.75

Assorted platter of Norfolk handmade chocolate truffles and chocolates £8.95

Local ice cream or sorbet per scoop £3.75

A discretionary service charge of 10% will be added to tables of 10 or more (VG) = Vegan (V) = Vegetarian (GF) = Gluten free

The Wroxham Liqueur coffees:		Speciality coffees:	
Gaelic Irish coffee	£11.75	Americano	£3.90
French boozy coffee	£13	Latte	£4.10
Café Disaronno	£11.50	Cappuccino	£4
Café Baileys	£11.25	Espresso	£3.60
Café Caribbean rum	£11.75	Mocha	£4.75

Doggy Ice cream - £4.50

Doggy Treats - £3.95

Hot chocolate £4.25

Posh hot chocolate £5.50

COCKTAILS...	
TOBLERONE MARTINI	£12.50
Chocolate liqueur – baileys – honey – hazelnut – double cream	
PORNSTAR MARTINI	£12.50
Vanilla vodka – passion fruit liqueur – passion fruit puree – prosecco	
ESPRESSO MARTINI	£12.50
Vodka – coffee liqueur – espresso	
PINA COLADA	£12.50
Rum – coconut cream – pineapple juice	
RUMTIKI ZOMBIE	£12.50
White rum - Spiced rum - Cointreau - lime juice - pineapple juice	
SEX ON THE BROADS	£12
Vodka – peach liqueur – orange juice – cranberry juice	
WROXHAM MOJITO	£11.50
Bacardi - mint – lime – sugar syrup	
STRAWBERRY MOJITO	£12
Rum – mint – lime juice – soda – strawberries	
HOTEL WROXHAM ICED TEA	£14
Vodka – gin – Bacardi – tequila – cinzano – lemon juice – lemonade - coke	

Welcome to Hotel Wroxham

Join our wonderful world – in the heart of the Norfolk
Broad!

Open 7 days a week – Bar – Restaurant – Rooms

DRAUGHT:	SOFT DRINKS:
Peroni	Fentimans Rose lemonade
San Miguel	Fentimans Ginger Beer
Mahou	Fentimans Elderflower
Hawkstone Lager	J2O (various selection)
Carlsberg	Coke & diet coke
Modelo	Fanta & Sprite
Woodfordes Wherry	Fever tree (various selection)
Guinness	Fruit shoots
Aspalls	Selection of fruit juices
Aspalls Blush	
Lacons Falcon	

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

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 £5

Fran’s amazing scones with clotted cream £6

Gluten free fruit scones available

Cheese scones OR fruit scones £5

Toasted Fruit tea cakes £4.50

Selection of patisserie and cakes.

Join us every Sunday for our famous traditional Roast...

Roast sirloin of beef £25.25

Roast Norfolk turkey £23.95

Roast saddle of pork £23.95

Roast lamb £26.95

Farmers Roast £27.95

Nut Roast £23.95

Our roasts are served with roast potato-roast parsnip-roast
carrot seasonal greens-cauliflower cheese -Yorkshire-pudding

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!

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