

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.

Niael Cuttina (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
Crispy halloumi – tomato chutney £8.50

TO BEGIN...

Pan seared scallops – carrot and fennel puree – sweet & sour carrot – pickled fennel – peanut crumb – carrot crisp £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

Moules mariniere – cream, garlic & parsley – crusty bread £13

Ricotta, pea & mint ravioli – courgette – petit pois – garlic – lemon and parmesan butter £13

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

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/£20

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

Chicken Caesar salad – chicken – bacon – parmesan – anchovies – lettuce - croutons – Caesar dressing £12/24

IN THE MIDDLE...

Trio of lamb – garlic & rosemary lamb rump – lamb cutlets – lamb bolognese – dauphinoise potatoes – sundried tomatoes – peas – spinach – pesto – red wine jus £37

Minced beef, potato & root vegetable pie – champ mash – seasonal vegetables – beef gravy liquor £28.50

East anglian chicken supreme – potato gnocchi – courgette ribbons – tomato – passata – olives £27

Oven roasted cod – king prawns – mussels – mini saffron fishcake – dill – bouillabaisse £35

Moules mariniere – cream, garlic & parley – seasoned fries – mayonnaise – crusty bread £27

Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £25.75

Ricotta, pea & mint ravioli – courgette – petit pois – garlic – lemon and parmesan butter £25

Wild mushroom and spring onion risotto – vegan parmesan – charred spring onion - wild rocket £24
*Add roasted chicken £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 Sirloin surf and turf – garlic crevettes - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £42

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

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 parden 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...

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

Prawn marie rose sandwich £15

Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £15.25

Norfolk sausage sandwich - fried onions - gravy mayonnaise £14.75

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) £13.95

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...

Classic raspberry trifle – rose water sponge – diplomat cream – raspberry jelly – almond Chantilly – frozen white chocolate snow £10.50

The Wroxham chocolate peanut bar – peanut butter shortbread – fruit crisp – milk chocolate mousse – dulce de leche – roasted peanuts – banana ice cream £10

Rhubarb fool – nougat cylinder – rhubarb mousse – rhubarb sorbet – sugar donut – rhubarb jam £10.50

Guinness cake – white miso cream – citrus curd – earl grey ice cream – burnt milk crisp £9.50

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 £8.50

Local ice cream or sorbet per scoop £3.75

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
		Hot chocolate	£4.25

Doggy Ice cream - £4.50 Posh hot chocolate £5.50

Doggy Treats - £3.95 English tea £3.45
 Fruit & herbal tea £3.65

Welcome to Hotel Wroxham

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

Open 7 days a week – Bar – Restaurant – Rooms



Join us this Easter weekend with your family and friends

Rooms – Traditional Afternoon Tea – A la carte – Sunday roasts

Friday 3rd - Saturday 4th - Sunday 5th – Monday 6th

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.

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 COLODA	£12.50
Rum – coconut cream – pineapple juice	
RUMTIKI ZOMBIE	£12.50
White rum - Spiced rum - Cointreau - lime juice - pineapple juice	
WINTERBERRY MOJITO	£12
Bacardi - mint – lime – syrup – forest fruits	
SEX ON THE BROADS	£12
Vodka – peach liqueur – orange juice – cranberry juice	
WROXHAM MOJITO	£11.50
Bacardi - mint – lime – sugar syrup	
HOTEL WROXHAM ICED TEA	£14
Vodka – gin – Bacardi – tequila – cinzano – lemon juice – lemonade - coke	

DRAUGHT:

- Peroni
- San Miguel
- Mahou
- Hawkstone Lager
- Carlsberg
- Camden Hells
- Woodfordes Wherry
- Guinness
- Aspalls
- Aspalls Blush
- Lacons Falcon

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 our famous traditional Roast...

Roast sirloin of beef £24.95

Roast Norfolk turkey £23.95

Roast saddle of pork £23.95

Roast lamb £26.95

Farmers Roast £27.95

Nut Roast £22.95

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

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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