

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 £7.75
Feta stuffed peppers £6
Sticky pigs in blankets £6.75
Garlic bread - hummus £8
Olives – bread – aged balsamic oil £7
Deville whitebait – lemon aioli £8.50
Lightly Battered king prawns – sweet chilli sauce £12
Crispy halloumi – tomato chutney £8.50

TO BEGIN...

Pan seared scallops– pickled fennel– lobster – Brancaster mussel – squid ink risotto – herb oil £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) £14.25

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

Wild mushroom, burrata & truffle oil ravioli – sauteed wild mushrooms – port soaked morels – wild mushroom duxelle £13

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

ON THE SIDE...

Hand cut chips £6	Cheese garlic bread £6.50
Cheesy chips £6.50	Garlic bread £6.25
Seasoned fries £5	Side salad £5.50
Onion rings £5	Seasonal vegetables £5.50
Truffle & parmesan fries £6.75	

IN THE MIDDLE...

Oven roasted venison loin – venison bolognaise – potato fondant – wild mushrooms – Calvo nero – balsamic onions – beets – celeriac puree – red wine jus £38

East Anglian chicken, ham and leek pie – crème fraiche & chive mash – honey roasted carrot – heritage kale – chicken liquor £26.50

Pork loin chop – roasted piccolo parsnips - fondant – chargrilled artichokes – kale – hazelnuts – BBQ butternut squash puree – pork apple juices £29

Oven roasted whole sea bass – marsh sea samphire – sautéed potatoes – sauce vierge £35

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

Hotel Wroxham signature seafood & smoked salmon linguine - lime - chili - coriander – ginger (GF on request) £25

Wild mushroom, burrata & truffle oil ravioli – sauteed wild mushrooms – port soaked morels – wild mushroom duxelle £26

Sweet potato & spinach curry – sun blushed tomatoes – coconut milk – lemon oil – sea salt tender stem broccoli – coconut aromatic rice (V/VG/GF) £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 £19.75
*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 £35

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 £39
*Add Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce – truffle sauce £4

From our riverside pizzeria ... Traditional and stone baked

The signature - chicken - chorizo - pepperoni - jalapenos - cherry tomatoes - mushroom £19.50

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

Tomato - basil - mozzarella - aged balsamic £16 (V)

Burrata - mozzarella - truffle oil - burrata £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 £14.50

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £13.25

Prawn marie rose sandwich £15

Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £14.95

Norfolk sausage sandwich - fried onions - gravy mayonnaise £14.50

CHEFS HOT CIABATTA...

Sirloin steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £17.50

Bacon - brie – cranberry £14

Brie - cranberry – walnut gremolata (V) £13

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...

Dark chocolate & praline gateaux – dark chocolate glaze – hazelnuts – salted caramel ice cream £12

Sticky toffee pudding – salted caramel sauce – vanilla ice cream £10.50

Cherry Bakewell tart – cherry compote – almonds – pistachios – clotted cream ice cream £12

Double espresso panacotta – coffee jelly – maple syrup – chocolate – amaretto crumb £10.75

Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £13.50

Local ice cream per scoop / sorbet £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	£11.50	Americano	£3.85
French boozy coffee	£12	Latte	£4
Café Disaronno	£11	Cappuccino	£3.90
Café Baileys	£11	Espresso	£3.60
Café Caribbean rum	£11.50	Mocha	£4.25
		Hot chocolate	£4.10
		Posh hot chocolate	£5.25
		English tea	£3.25
		Fruit & herbal tea	£3.40

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

We are OPEN, always focusing on providing the highest quality and best service.

Thank you!

Doggy Ice cream - £4.50

Doggy Treats - £3.95

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

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 £4.25

Selection of patisserie and cakes.

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

Roast sirloin of beef £26.50

Roast Norfolk turkey £24.75

Roast saddle of pork £24

Roast lamb £27

Farmers Roast £27.75

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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