

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 £5.75
Sticky pigs in blankets £5.75
Garlic bread - hummus £5.75
Olives - bread £5.50
Feta stuffed peppers - martini olives £5.50
Deville whitebait – lemon mayonnaise £6
Tempura king prawns - sweet Thai chilli sauce £8.75

TO BEGIN...

Pan seared scallops – Cullen chowder – smoked haddock – white wine - crispy leek straws £10.50

Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet - avocado puree - granary bread £9.75

Moules mariniere – crusty bread £9

Soup of the moment (V) (GF option) £7

Wild mushroom & leek cannelloni – wild mushrooms – shallot crumb – white wine sauce (V) £9

ON THE SIDE...

Hand cut chips £4	Cheese garlic bread £4.50
Cheesy chips £4.50	Garlic bread £4
Seasoned fries £3.95	Side salad £4
Onion rings £3.95	Seasonal vegetables £4
Chive Crème fraiche mash £4.50	
Truffle & parmesan fries £5.50	
Cumin & fennel Hasselback carrots £4.50	

IN THE MIDDLE...

Gressingham duck breast – fondant potato – roasted baby carrots – pearl barley – carrot & orange puree – jus £24

Oven roasted fillet steak (medium-rare) – ox cheek macaroni cheese – wild mushrooms – parmesan crumb – watercress sauce £32

Chicken, ham hock & leek pie – chive crème fraiche mash – kale – roasted Hasselback carrots £18

Oven roasted cod – artichokes – spring onion – roast onion velouté - breaded cod cake £22
(Sancerre Blanc Duc Armand-refined, intense, and tropical fruit flavours)

Moules mariniere – crusty bread – fries £18

Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander - ginger £17

Wild mushroom & leek cannelloni – wild mushrooms – shallot crumb – white wine sauce (V) £18

Pumpkin, mixed squash & chickpea curry – coriander rice (V) (VG) (GF) £16.75

Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £14.50
(Bouvet Crémant de Lorie Blanc de Blancs-smooth, crisp, and extremely appetising)

Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £13.75

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
*Add BBQ pulled pork £2

8oz Sirloin steak - slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £24
(Rioja Reserva, Baron de Ebro-seriously smooth with robust full flavours)

8oz Clarkes fillet steak – slow roasted tomato – flat mushroom – peas shoots – onion rings – hand cut chips £29
*Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce £3.50 *Truffle sauce £4.00
*Add garlic crevettes £4 *(Quid Pro Quo Malbec-full bodied, plump, with dark fruit flavours)*

From our riverside pizzeria ... Traditional and stone baked

Three little pigs - prosciutto - pulled pork - sausage - gherkin - sticky bacon jam - rocket £16

Blanc pizza - sausage - broccoli - fennel seed - chilli flakes £15

Tomato - basil - mozzarella - aged balsamic £11.50 (V)

Veggie - wild mushrooms - baron bigod - truffle - parmesan £15.50 (V)

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white or granary bread)

Wroxham club sandwich - chicken - bacon - tomato - avocado (served warm) £14

Smoked salmon - cream cheese £10.50

Cheese - local ham - sweet apple chutney £9.75

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £9.50

Fish finger sandwich - tartare sauce £10.50

Norfolk sausage sandwich - fried onions £10

CHEFS HOT CIABATTA...

Beef - mushroom - Norfolk dapple melt £10.50

Bacon - brie - cranberry £10.50

Brie - cranberry (V) £9.50

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 mirror glazed delice – roasted hazelnuts – blackberries – white chocolate & blackberry mousse – chocolate martini £12

Caramelised apple tarte tatin – vanilla ice cream £9

Whisky marmalade pudding – malted crème anglaise £8

“Let’s go bananas” – banana & custard roulade – caramelised banana – banana crisps – chocolate shavings – salted caramel ice cream £9.50

Cheese board – Artisan local cheeses: Wells alpine – cote hill blue – Baron bigod – Godminster (from Somerset) - biscuits - chutney £10

Ice cream per scoop / sorbet £2.45

The Wroxham Liqueur coffees: Speciality coffees:

Tia Maria	£8	Americano	£3
Disaronno	£8	Latte	£3.25
Baileys	£8	Cappuccino	£3.25
Bells/Grouse	£8	Espresso	£2.75
Irish Coffee	£8	Mocha	£3.50
		Hot chocolate	£3.25
		Posh hot chocolate	£3.95
		English tea	£2.45
		Fruit & herbal tea	£2.65

WELCOME TO OUR HOTEL - thank you for your continuous support over the last few years.

Our famous gourmet tradition continues, and Nigel and his team hope you enjoy your experience.

We are OPEN, always focusing on providing the highest quality and best service. Thank you and keep safe!

Magnificent Private Function Room

Special occasions, private dining, weddings, meetings, or parties.

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

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

Traditional afternoon tea available (pre-booking required).

Onion marmalade & sage sausage rolls £4.50

Fran's amazing scones with clotted cream £4.35

Cheese scones £3.75

Toasted Fruit tea cakes £3.50

Selection of patisserie and cakes.

COCKTAILS...

WHITE CHOCOLATE MARTINI £10

Vodka – white chocolate liqueur – double cream

PORNSTAR MARTINI £10

Vanilla vodka – passion fruit liqueur – passion fruit puree – prosecco

ESPRESSO MARTINI £10

Vodka – coffee liqueur – espresso

PINA COLADA £10

Malibu - coconut cream – pineapple juice

NORFOLK BLACKBERRY MOJITO £10

Bacardi - blackberry syrup – sugar syrup – lime juice - blackberries

SEX ON THE BROADS £10

Vodka – orange liqueur – orange juice – Chambord - grenadine

WROXHAM MOJITO £10

Bacardi - mint – lime – sugar syrup

HOTEL WROXHAM ICED TEA £12

Vodka – gin – Bacardi – tequila – cinzano – lemon juice – lemonade - coke

DRAUGHT: Soft Drinks:

Peroni Fentimans Rose lemonade

San Miguel Fentimans Ginger Beer

Birra Moretti Fentimans Elderflower

Blue moon J20 (various selection)

Carling Coke & diet coke

Carlsberg Fanta & Sprite

Aspalls Fever tree (various selection)

Strongbow cloudy apple Fruit shoots

Woodfordes wherry Selection of fruit juices

Broadside

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

Roast sirloin of beef £16

Roast Norfolk turkey £16

Roast saddle of pork £16

Roast lamb £16.50

Farmers Roast £17

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

THE CHRISTMAS & NEW YEAR 2021 SEASON - we are taking bookings for Christmas parties, afternoon teas, Christmas day, New Year's Eve & everyday dining.

PLEASE NOTE DIFFERENT COVID MEASURES ARE IN PLACE. TRACK AND TRACE IS OPTIONAL. THERE MAYBE LONGER WAITS FOR OUR AMAZING FRESHLY PREPARED DISHES. WE ARE SORRY BUT LIFE CONTINUES TO BE DIFFERENT!
THANK YOU FOR YOUR UNDERSTANDING - AND PLEASE BE COURTEOUS & KIND!

Please make sure you have entered your car registration plate at the restaurant or reception.

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