

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 £6.50
Feta stuffed peppers £6
Sticky pigs in blankets £6
Garlic bread - hummus £5.95
Olives - bread £6
Deville whitebait - lemon mayonnaise £6.50
Lightly Battered king prawns - sweet Thai chilli sauce £9

TO BEGIN...

Pan seared scallops - tikka masala - wild rice - roasted cashew nuts - coriander (GF) £12
Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet - avocado puree - granary bread £10.95
Spicy chicken wings - five spice - red chilli - sesame seeds - spring onions (GF) £9
Heritage tomato & burrata salad - basil - mint - tomato gazpacho (GF/V) £9.50/£18
Soup of the moment - crusty bread(V) (GF on request) £7.50

FROM THE GARDEN...

Chicken caesar salad - chicken - bacon - parmesan - anchovies - lettuce - croutons - caesar dressing £9/£17.50
Cromer Crab salad - buttered new potatoes - mayonnaise - crusty bread (GF on request) £19.50
Greek salad - cherry tomatoes - cucumber - red onion - olives - feta - mint - crusty bread (GF on request) £15.75

ON THE SIDE...

Hand cut chips £4	Cheese garlic bread £4.50
Cheesy chips £4.75	Garlic bread £4
Seasoned fries £4	Side salad £4
Onion rings £4	Watermelon & feta salad £6.50
Seasoned vegetables £4	Truffle & parmesan fries £5.50

IN THE MIDDLE...

Oven roasted smoked Moroccan spiced lamb rump - pomegranate - chickpea - giant Israeli herb cous-cous - minted salsa verde (GF) £28
Pork meatballs - bechamel - linguine - parmesan shavings - rocket £20
Pan fried sea bass fillet - julienne citrus peel - warm crushed dill & caper potato - flaked coconut - pink Himalayan salt - freshly crushed peppercorn - lemon verbena oil (GF) £23
Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander - ginger (GF on request) £17.75
Spinach & pea - ricotta - cannelloni - cheese & onion shallot velouté (V) £19
Heritage tomato - vegan mozzarella - mint - risotto (V/VG/GF) £18
*add oven roasted chicken £6
Beer battered haddock - hand cut chips - garden peas - lemon - gherkin - tartare sauce £17
Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £16

FROM THE GRILL...

The Wroxham beef burger - Norfolk dapple cheese and bacon - sautéed onions - toasted brioche bun - burnt onion mayonnaise - baby gem - tomato - gherkin - onion rings - skinny fries - coleslaw £17
*Add BBQ pulled pork £2.50
8oz Sirloin steak - Slow roasted tomato - flat mushroom - pea shoots - onion rings - hand cut chips £26.50
8oz Clarkes fillet steak - slow roasted tomato - flat mushroom - peas shoots - onion rings - hand cut chips £30
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

The Wroxham signature BBQ sauce - chicken - jalapenos - red onion - coriander £16.75

Three little pigs - prosciutto - pulled pork - sausage - gherkin - sticky bacon jam £16.75

Pepperoni - pepperoni - black olives - green peppers - red onion - mushrooms £16

Tomato - basil - mozzarella - aged balsamic £13 (V)

The Greek - feta - spinach - sundried tomatoes - olives - olive oil £15.50 (V)

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)
Wroxham club sandwich - chicken - bacon - tomato - avocado (served warm) £14.50
Smoked salmon - cream cheese £11
Cheese - local ham - sweet apple chutney £10
Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £9.75
Fish finger sandwich - tartare sauce £11.50
Norfolk sausage sandwich - fried onions £11
CHEFS HOT CIABATTA...
Beef - mushroom - Norfolk dapple melt £11.50
Bacon - brie - cranberry £11
Brie - cranberry (V) £10

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...

White chocolate panacotta - white chocolate & strawberry mousse - pistachio - strawberry jelly - Norfolk strawberries (GF) £9.50
Gooseberry & apple crumble - gooseberry & ginger sorbet £9
Dark chocolate & cherry fondant - mirror glaze - cherry & coke ketchup - vanilla & cherry ice cream £10
Pimm's jelly - fresh fruits - mint - cucumber sorbet (GF) £8.50
Cheese board - Artisan local cheeses: Wells alpine - cote hill blue - Baron bigod - Godminster (from Somerset) - biscuits - chutney £11
Ice cream per scoop / sorbet £2.85

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