

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
Crispy halloumi – tomato chutney £8.50

TO BEGIN...

Pan seared scallops – chestnut velouté – maple syrup – apple – pancetta – pea shoots £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
Chicken liver pate – pickled walnut & apple butter – celeriac remoulade – dressed leaves £10
Butternut squash & cheddar ravioli – butternut squash puree – Calovo nero - sage butter £13
Soup of the moment – crusty bread (V) (GF on request) £8

ON THE SIDE...

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

IN THE MIDDLE...

Venison loin – venison sausage – dauphinoise potato – Cavolo nero – pear & parsnip pure – red wine jus £38
Beef bourguignon pie – herb mash – kale – English mustard & carrot pure – liquor £29
Chinese five spiced pork belly – chilli noodles – Asian greens – soy & sesame oil £27
Oven baked cod loin - roasted butternut squash - red lentil & chickpea stew – turmeric cauliflower – carrot & onion Bhaji – coriander yogurt £35
Moules mariniere – cream, garlic & parsley – seasoned fries – mayonnaise – crusty bread £27

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

Nut roast wellington – tarragon crepe – chestnut duxelle – winter vegetable ratatouille – red wine jus £25
Garlic & wild mushroom pappardelle – vegan cheese – rocket (V/VG/GF) £24
*Add roasted chicken £6 *Add sirloin steak £9
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 £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 venison - mozzarella - venison sausage - chilli oil - wild rocket £22
Tomato - basil - mozzarella - aged balsamic £16 (V)
The vegetarian - caramelised red onion - goats' cheese - wild rocket £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) £13.50
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 £14.50
Brie - cranberry – walnut gremolata (V) £13.50
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...

White chocolate, mascarpone & poached pear roulade - dark chocolate mousse - white chocolate soil - fig & mascarpone ice cream - poached baby red wine pear £11
Sticky toffee pudding – salted caramel sauce – vanilla ice cream – caramelised banana – candied pecans £10.75
Toffee apple pie - dulce de leche - baby apples - vanilla creme anglaise £10.50
Classic rice pudding – strawberry jam - mini cinnamon custard donut £9.50
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 or sorbet per scoop £3.75

Speciality coffees:

Americano	£3.85
Latte	£4.10
Cappuccino	£4
Espresso	£3.60
Mocha	£4.50
Hot chocolate	£4.25
Posh hot chocolate	£5.50
English tea	£3.25
Fruit & herbal tea	£3.40

The Wroxham Liqueur coffees:

Gaelic Irish coffee	£11.50
French boozy coffee	£12
Café Disaronno	£11
Café Baileys	£11
Café Caribbean rum	£11.50

Welcome to Hotel Wroxham

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

Open 7 days a week - Bar - Restaurant - Rooms

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.

COCKTAILS...

TOBLERONE MARTINI	£12
Chocolate liqueur - baileys - honey - hazelnut - double cream	
PORNSTAR MARTINI	£12.50
Vanilla vodka - passion fruit liqueur - passion fruit puree - prosecco	
ESPRESSO MARTINI	£12
Vodka - coffee liqueur - espresso	
PINA COLODA	£12
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	£11
Vodka - peach liqueur - orange juice - cranberry juice	
WROXHAM MOJITO	£11
Bacardi - mint - lime - sugar syrup	
HOTEL WROXHAM ICED TEA	£13.75
Vodka - gin - Bacardi - tequila - cinzano - lemon juice - lemonade - coke	

DRAUGHT: SOFT DRINKS:

Peroni	Fentimans Rose lemonade
San Miguel	Fentimans Ginger Beer
Mahou	Fentimans Elderflower
Hawkstone Lager	J20 (various selection)
Carlsberg	Coke & diet coke
Camden Hells	Fanta & Sprite
Woodfordes Wherry	Fever tree (various selection)
Guinness	Fruit shoots
Aspalls	Selection of fruit juices
Aspalls Blush	
Lacons Falcon	

Doggy Ice cream - £4.50

Doggy Treats - £3.95

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

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 £24.95

Roast Norfolk turkey £22.95

Roast saddle of pork £22.95

Roast lamb £25.95

Farmers Roast £26.95

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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