WIVETON
BELL
WIVETON

SNACKS
Marinated Olives $4.5 \mathrm{gf} / \mathrm{df} /$ Sourdough Bread \& Butter $£_{4.5} /$ Padron Peppers, Fermented Red Chilli $£_{5}$

# TO SHARE <br> Wiveton Smoked Seafood Board, Salmon, Mackerel, Prawns, Pickled Cockles, Aioli, Sourdough $£_{22}$ Wiveton Vegan Mezze Board, Hummus, Olives, Panzanella, Feta Whip, Grilled Pitta $£ 16.50$ <br> STARTERS <br> Soup Of The Day, Bread $£ 8 \mathrm{vg} / \mathrm{gfa}$ <br> Corn Husk Smoked Beef Brisket, Fried Polenta, Truffle Honey, Blakeney Leaves, Parmesan $£_{9.50 \mathrm{gf}}$ <br> Smoked Salmon Roulade, Dill, Sheep Ricotta, Sourdough Crisp £ıo gfa <br> Pugliese Burrata, Heritage Tomato Salad, Basil, Black Olives $£_{9.50 \mathrm{gf} / \mathrm{dfa} / \mathrm{v}}$ <br> Pea \& Broad Bean Salad, Vegan Feta Whip, Mint, Pickled Shallots $£ 8.50 \mathrm{df} / \mathrm{gf} / \mathrm{vg}$ <br> Burnt Peach Salad,Binham Blue, Blakeney Leaf, Hazelnut $£_{9.5} \mathrm{dfa} / \mathrm{v} / \mathrm{gf}$ <br> MAIN COURSES <br> Garden Pea \& Parmesan Risotto, Garden Pea, Spring Onion, Parmesan £ı 8 gf/v/dfa <br> Pan Fried Sea Bass Fillet, Confit Cherry Tomatoes, Buttered Tenderstem Broccoli, Split Beurre Blanc $£_{24} \mathrm{dfa} / \mathrm{gf}$ <br> Suffolk Lamb Rump, Potato Terrine, Ratatouille, Braised Onion, Jus $£ 28$ <br> Beer Battered Line Caught Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce £ı 8 df/gfa <br> Seasonal Tempura Vegetables, Courgettes, Aubergine, Quinoa, Miso Sultana Sauce £ı $8 \mathrm{df} / \mathrm{gf} / \mathrm{vg}$ 

GRILL
Black Angus Burger, Bacon Jam, Applewood Cheddar, Slaw, Pickles, Fries £18.5 dfa/gfa
Confit Gressingham Duck Leg, Asian Slaw, Sesame, Ginger, Honey Soy, Coriander $£_{22} \mathrm{dfa} / \mathrm{gf}$
${ }_{35}$ Day Dry Aged Hereford 8oz Sirloin $£_{32} / 8$ oz Flat Iron $£ 24.5$
Triple Cooked Chips, Blakney Leaves, Peppercorn Sauce gf/dfa
SIDES
Triple Cooked Chips $4.5 \mathrm{v} / \mathrm{gf} / \mathrm{df} /$ Parmesan \& Rocket Salad $4.5 \mathrm{v} / \mathrm{dfa} / \mathrm{gf}$ Fries $4.5 \mathrm{v} / \mathrm{df} / \mathrm{gf}$ / Buttered Mixed Greens 4 dfa/gf/v

DESSERTS
White Chocolate \& Strawberry Cheesecake, White Chocolate Snow, Vanilla Ice Cream £ £o Coconut \& Dark chocolate Cremeux, Glazed Pineapple, Miso Caramel, Toasted Coconut £ıo. $5 \mathrm{df} / \mathrm{gf} / \mathrm{vg}$

Lemon Posset, Italian Meringue, Thyme Shortbread, Raspberry $£ 8$ gfa
Local Cheese Board, Norfolk Dapple, Binham Blue, Baron Bigod, Chutney, Crackers $£_{1} 3.50$ gfa
Selection Saffron's Dairy Ice Cream gfa / Sorbet df/gfa $£_{3}$ Per Scoop
$v$ Vegetarian $v g$ Vegan $g f$ Gluten Free $d f$ Dairy Free $n$ Contains Nut
dfa Dairy Free Available gfa Gluten Free Available
Please note a discretionary $10 \%$ service charge will apply.

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[^0]:    We cannot guarantee that dishes do not contain bones, nuts or shot. Share your visit using \#chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns | www.chestnutgroup.co.uk

