

Marinated olives £5  
Olive & sundried tomato focaccia, whipped butter £5  
Smoked hummus, pitta bread **GFA** £5

**2 courses £32 | 3 courses £37**

### **Small Plates**

Prawn cocktail, gem lettuce, pickled cucumber, devilled marie rose, dill  
Gochujang fried chicken, sriracha aioli, coriander **GF**  
Beetroot, goats cheese, dressed mixed leaf **VGA**  
Aubergine, flatbread, harissa tomato salsa **GFA**  
Ham hock terrine, mustard, house pickles, sourdough

### **Roasts with all the trimmings**

Dry aged roast beef sirloin **GFA DFA** | Thetford roast pork belly **GFA DFA**  
Butternut squash & mushroom pithivier **VG**

### **Mains**

Wiveton burger, streaky bacon, burger sauce, house rubbed fries **GFA DFA**  
Battered haddock, crushed minted peas, hand cut chips, curry sauce  
Gnocchi, oyster mushroom, mushroom veloute, parmesan **GF VGA**  
Celeriac steak, bbq leek heart, burnt leek ranch, pumpkin seed **VG**

### **Sides**

Roast potatoes / Buttered spring greens / Cauliflower cheese / House rubbed hand cuts £5  
Dressed mixed leaf £4.5 / Charred tenderstem, soy glaze £6

### **Desserts**

Chocolate delice, cherry, hazelnut  
Cinnamon crème brûlée, shortbread, apple **GF**  
Tarte au citron, chantilly  
Sticky toffee pudding, butterscotch, vanilla ice cream **GF VGA**  
Selection of Dann's Dairy ice cream/Sorbet per scoop  
Affogato, vanilla ice cream, espresso **V**

### **Mother's Day sharing board**

Caramelised banana choux buns, mini brown butter cake, rhubarb cheesecake £18



**WIVETON  
BELL**

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team