



**WIVETON  
BELL**  
WIVETON

## SEPTEMBER SUPPER CLUB

£60 for 7 Courses optional £25 Wine Pairing

### AMUSE BOUCHE

**Taramasalata**, *Nori Seaweed Cracker, Preserved Lemon*

### VEGETABLE

**Jerusalem Artichoke**, *Wild Mushrooms, Soda Bread*

### FISH

**Baked Scallop**, *Lincolnshire Poacher, Samphire, Bacon Crumb*

### MEAT

**Grass Fed Suffolk Beef Fillet**, *Boulangere Potato, Fermented Wild Garlic, Kale, Jus*

### PRE DESSERT

**Rhubarb & Custard**

### DESSERT

**Salted Caramel Tart**, *Creme Fraiche*

### PETIT FOURS

*Raspberry Doughnut & Pistachio Macaroon*

*Please let a team member know of any allergies or dietary requirements*

*v Vegetarian vg Vegan gf Gluten Free df Dairy Free n Contains Nut  
dfa Dairy Free Available gfa Gluten Free Available*

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*A 10% discretionary service charge will be added to your bill, please be assured 100% of the charge is redistributed to the whole Wiveton Bell Team including Kitchen, Housekeeping and Front of House teams.*