

STEAK TUESDAY

Join us every Tuesday for a Rump Steak and a glass of Wine or Bottled Beer from £18 per person

FIZZ & FISH FRIDAYS

A permanent fixture in our weekly calendar.
A Fish Main Course with a chilled glass of Fizz £15

WARWICK ST SOCIAL

SUNDAY ROASTS

We revert to tradition leaving behind our modern twist.
2 Courses from £23

YOUNG FOODIES

Specially designed menu for our little diners who want to eat in style!

BRUNCH CLUB

Monday to Sunday 10am – 12 Noon
Complimentary Tea, Coffee or Juice

Smoked Suffolk Free Range Back Bacon,
Toasted Brioche Bun

£6

Dingley Dell Pork Sausage & Egg Muffin,
Emmental Cheese

£6

Warm Smoked Salmon, Free Range
Scrambled Egg, House Toast

£6

Sauté Wild Mushrooms & Spinach,
Buttered Charred Norfolk Crunch Bread,
White Truffle Oil

£6

All Butter Croissant or Pain au Chocolate,
Butter & Preserve

£3

Natural Yoghurt
& Our Farm's Berries

£4

SNACKS

Nocellara Olives **£3.5**
Wasabi Peas **£2.5**
Chilli Fried Broad Beans **£2.5**
Smoked Mixed Nuts **£3**

TERRACE

Our outside space is one of the biggest in Norwich and our best kept secret! When the sun shines why not join us for a drink and a bite to eat in our garden.

STARTERS

Sauté Chorizo, Pine Nuts, Coriander
£4.5

Baron Bigod Galette, Crispy Fritters,
Red Onion Marmalade,
Our Farm Pickled Vegetables
£7

Crispy & Pan Fried Cod Cheeks,
Red Pepper Curry, Roasted Red Pepper
£7

Sauté Padron Peppers,
Rosemary, Sea Salt
£4.5

Sea Salt Crackling Belly of Pork,
Apple Salad, Burnt Apple Puree
£7.5

Flat Bread, Hummus, Olive Oil,
Pumpkin Seeds, Pine Nuts,
Smoked Aubergine Baba Ganoush
£6

PLANT BASED

Grilled Courgettes, Basil Salsa,
Sweet Potato Crisps, Harissa
Crushed Butternut Squash,
Watercress & Orange Salad
£11.5

Cauliflower Shawarma,
Pomegranate, Tahini, Hummus,
Baby Leaf Spinach
£12

Tomato, Cucumber, Flat Parsley,
Tabbouleh Salad, Lemon Oil,
Baby Gem Lettuce,
Charred Lemon
£8

DAILY SPECIALS

Fresh seasonally inspired specials
available for lunch and dinner.
Please ask your server

MAINS

Chargrilled Swannington Lamb Burger,
Brioche Bun, Confit Shallot, Tzatziki,
Red Pepper Aioli, Gem Lettuce,
Sweet Potato Fries
£15

Crispy Spiced Farm Assured
Buttermilk Chicken, Skin on French Fries,
Watercress, Sweet Chili Gravy
£14.5

Basil Gnocchi, Roasted Shallot, Ratatouille,
Tenderstem Broccoli, Celeriac, Courgette,
Herb Oil
£15

Beer Battered Longshore Cod, Ingham Chips,
Caper Mayonnaise, Charred Lemon,
Cucumber & Frisée Salad
£14.5

Chargrilled Rump Steak, Sauté Potatoes,
Parmesan, Our Farm's Wild Rocket,
Red Onion Marmalade
£16

SIDES

Our Farm Seasonal Vegetables **£3.5**
Cheesy Ingham Chips, Chilli Jam **£ 4.5**
Sweet Potato Fries, Harissa Aioli **£3.5**
Mixed Leaf Salad **£3.5**
Broccoli, Shallots & Almonds **£3.5**
Buttered Spinach **£3.5**

DESSERTS

"WSS Snickers"

Double Chocolate Marquise,
Peanut Ice Cream,
Salted Caramel Purée
£7.5

"The Cheese Truckle",

Norfolk Dapple, Binham Blue,
Baron Bigod, Tomato Chutney,
Frozen Grapes, Artisan Biscuits
£8.5

Warm Raspberry Bakewell Tart,
Raspberry Macaron, Raspberry Sorbet
£7.5

Honeycomb Parfait, Raspberry Custard,
Honeycomb, White Chocolate Snow
£7

Set Strawberry Cream,
Norfolk Gin Marinated Strawberries,
Caramelised White Chocolate Mousse,
Pistachio Snow
£8

**JOIN US IN CELEBRATING
NORFOLK DAY!
Friday 27th of July
Dedicated Norfolk Menu
£26 for 3 Courses**

COCKTAIL HOUR

**Every Day 5 – 6pm
Friday & Saturday
9.30 – 10.30pm**

LIGHT LUNCHES

Monday to Friday 12 – 2.30pm
Saturday 12 – 6pm

Dingley Dell Pork Sausage & Egg Muffin,
Emmental Cheese
£4.5

"Beef Sarnie"

Chargrilled British Beef,
Sourdough, Wholegrain Mustard,
Blue Cheese Butter, Sticky Onions
£7.5 Add Fries £2.50

Butter Baked Classic Croque Monsieur,
Suffolk Smoked Gammon Ham,
Emmental Cheese
£6.5 Add Fries £2.5

Freshly Baked Norfolk Crunch
Goats Cheese Bread,
Red Onion Marmalade,
Extra Virgin Olive Oil
£3.5

Norfolk Asparagus Salad,
Cured Egg Yolk, Parmesan, Gem Lettuce
£8.5

BRUNCH COCKTAILS

Breakfast Martini **£9**
Virgin Mary **£6**
Bloody Mary **£8**
Bucks Fizz **£5**

**If you have any dietary requirements,
please let a member of the team know.**



Young Foodies

Mains

Grilled Chicken Strips, Mayonnaise,
Skinny Fries

Baked Cod Fingers, Crushed New Potatoes,
Tenderstem Broccoli

“WSS Mini Burger, Baby Gem,
Cheese, Hand Cut Chips

Cauliflower, Parmesan,
Sweet Potato Fries

£5.00

Sunday Roasts - A smaller grown up roast

£7.00

(Sunday Only)

Desserts

House Made Vanilla Ice Cream

Raspberry Sorbet

Red Berries and Meringue

£2.00