



**WIVETON
BELL**
WIVETON

2 Course Set Lunch £28 | 3 Course Set Lunch £34

SNACKS

Marinated Olives *gf/df* / **Sourdough Bread Board** *df/v*

STARTERS

Soup Of The Day, *Toasted Sourdough* *vg*
Chalk Stream Trout, *Gravlax Buttermilk Dressing, Radish, Dill Oil* *df/gf*
Tempura Tenderstem Broccoli, *Preserved Lemon Puree, Gremolata, Truffle* *df/gfa/vg*
Smoked Chicken & Apricot Terrine, *Dressed Blakeney Leaves, Apple* *df/gf*

ROASTS

**35 Day Dry Aged Hereford Beef Rump Cap / Leicester Blue Face Lamb Shoulder
Suffolk Chicken Breast**

Served with Roast Potatoes, Seasonal Vegetables, Gravy, Yorkshire Pudding

MAIN COURSE

Pan Roast Cod Loin, *Nori Seaweed Pomme Puree, Confit Leeks, Beer, Dashi Sauce* *gf/dfa*
Courgette, Cumin & Spelt Fritter, *Cashew Nut, Sultana, Coriander, Onion Salad* *vg*
Beer Battered Line Caught Haddock, *Triple Cooked Chips, Mushy Peas, Tartare Sauce* *df/gfa*
Black Angus Burger, *Bacon Jam, Applewood Cheddar, Pickles, Fries* £17 *dfa/gfa*

DESSERTS

Bramley Apple Crumble, *Hot Cross Bun Ice Cream*
Coconut & Vanilla Mousse, *Coconut Crumb, Blueberries, Pineapple Puree* *vg/gf*
Rhubarb & Prosecco Cheesecake, *Cashew Soil* *n*
Cheese Board, *Black Bomber, Binham Blue, Baron Bigod, Chutney, Crackers* *gfa*
Saffron Ice Cream Co. Ice Creams

Please let a team member know of any allergies or dietary requirements. Full allergen information is available upon request.

Service is at your discretion. We cannot guarantee that dishes do not contain bones, nuts or shot.

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www.chestnutgroup.co.uk

v Vege *vg* Vegan *gf* Gluten Free *df* Dairy Free *n* Contains Nuts *dfa* Dairy Free Available *gfa* Gluten Free Available