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Spring 2018 Sample Menu

Starter

- Tomato and Basil soup with sour dough toast £6.50
Pan fried chicken livers, shallots, black pudding and shiitake mushrooms on sour dough toast £7.50
Pork and apple croquette with celeriac puree, mint jelly and pea shoots £8.00
Simon Letzer smoked salmon pate, guacamole, sour cream and toasted sour dough £7.50
Battered king prawns, blow torched baby gem, Jack Daniels Marie rose sauce £8.00
Salt baked celeriac, blue cheese arancini and hazelnut dressing £7.50
Broccoli and goats cheese mille feuille with broccoli stalk and caper dressing £7.50

Main Course

- Slow cooked Ox Cheek, horseradish mash, shallot purée, roast beetroot, kale and puffed rice £17.00
Slow roast pork belly, creamy mash and kale £14.00
Martins Farm, free range confit duck leg, fondant potato, braised savoy heart, celeriac purée, roast celeriac and blood orange gel £16.50
Pan roasted Hake, fennel marmalade, pomme dauphine, tomato and caper concasse, crispy capers and pak choi £16.00
Pan fried sea trout, boulangère potatoes, roast broccoli, spring onion, parsley velouté and toasted almonds £15.00
Woodfordes Wherry battered haddock, thrice cooked chips, tartar sauce and mushy peas £14.00
Pickled pear and blue cheese risotto, parmesan tuille and dressed salad £13.00
Open ravioli of shiitake mushrooms, leeks, shallots, pecorino and leaves £13.50

From the Chargrill

- Walpole 8oz Rump Steak Burger, Norfolk dapple cheese, streaky bacon, onion marmalade and fries £14.50
Mairi Childs' 21 day aged 10oz Sirloin Steak with onion rings, herb salad, flat mushroom and thrice cooked hand cut chips £24.00 (Walpole peppercorn sauce £3.00)

Bar Snacks and Sides

- Homemade soda bread and marinated olives £4.50
Cheesy chips with mayonnaise £4.50
Hand cut thrice cooked chips & mayonnaise £3.50
Skinny fries & mayonnaise £3.50
Beer battered onion rings £3.00
Elm Farm mixed leaf salad £3.50
Mixed Vegetables £3.00

About Our Food

Our ethos is to serve our customers with fresh local, seasonal produce of the highest quality.

Either from our own farm or from other local farms. Mairi Child (Beef) and Chris Lakey (Lamb) both graze their stock on our grassland.

They supply The Walpole Arms with meat produced with high welfare and low food miles.

The same is true for our free range duck (Martins Farm, 8 miles), where on farm processing ensures the minimum of stress for these birds.

If its crabs or lobster John Davies of Cromer will have caught them from his own boat, they can't be any fresher than that.

Game in season, from our own farm, naturally!

For pudding you might be offered plums, apples or raspberries from the Sizeland family, Erpingham (3.5 Miles). Picked when they are perfectly ripe and packed with flavour.

Or perhaps some Norfolk Dapple from Ellie Betts at Ferndale Farm (2 Miles).

All this and much more at The Walpole Arms.

We hope you enjoy your visit.