



FOOD HERO AWARDS 2013
Best New Food or Drink Venture started in 2012/2013
Category Winner - The Walpole Arms, Itteringham
CHAMPIONSHIP WINNERS 2013



The
Walpole
Arms

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Sample Menu

Starters

- Cream of mushroom soup with Norfolk crunch bread £7.00
- Glazed pig cheek, parsnip puree, apple and crackling crumb £8.50
- Hoisin, plum and pork shoulder spring roll with Asian sesame and soy dipping sauce £8.50
- King prawn cocktail with Norfolk crunch bread £9.00
- Beer battered cod cheeks, caper and garlic aioli and pickled cucumber salad £8.00
- Brown butter and rocket pesto gnocchi, shallot puree and crispy shallot rings £8.00
- Tempura cauliflower, coronation aioli and coriander cress £7.50

Mains

- Chicken and ham hock pie with buttery mash and seasonal greens £14.00
- Pan fried Martins Farm duck breast, confit leg croquette, garlic spinach and pak choi, crispy potato cylinder with carrot and ginger puree £18.00
- Braised short rib of beef with horseradish mash and braised red cabbage £16.00
- 12 hour cooked pork belly, black pudding and pancetta fritter, roast cauliflower, cauliflower puree, creamed mash and crispy kale £16.00
- Woodfordes Wherry battered haddock, thrice cooked chips, mushy peas and tartare sauce £14.50
- Pan fried salmon fillet, dill and parsley potato cake, creamed spinach and leeks £16.50
- Black bomber cheddar and beetroot Arancini, warm beetroot and candied walnut salad and beetroot puree £14.00

From the Chargrill

- Mairi Childs' 21 day aged 8oz ribeye steak, on the vine cherry tomatoes, crispy shallot rings and thrice cooked hand cut chips £24.00 (*Walpole peppercorn sauce £3.00*)
- Walpole 8oz rump steak burger, Norfolk dapple cheese, streaky bacon and fries £15.00

Bar Snacks and Sides

- Beef dripping cheesy chips £4.50
- Beef dripping hand cut chips £3.50
- Skinny fries £3.50
- Wherry batter onion rings £3.00
- Elm Farm mixed leaf salad £3.50
- Seasonal Vegetables £3.00

Manager - Rebecca Woodrow Head Chef - Nina Harrold Sous Chef - Kyle Warner

Please advise a member of the team if you have any special dietary requirements. Please note game may contain shot.

All prices include VAT

Service charge is not included, all tips go to staff

Children's menu available

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. Mairí 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.