

the
WALPOLE ARMS 1813

A LA CARTE

NIBBLES

FOCACCIA OLIVE OIL & BALSAMIC	£7
MIXED OLIVES	£4
TRUFFLE & PECORINO NUTS	£5
HALLOUMI FRIES & CHILLI JAM	£8

STARTERS

SOUP OF THE DAY (VEO)	£8
House Toast	
SMOKED MACKEREL PATE	£9
Pickled Cucumber, Focaccia	
SHORT RIB CROQUETTE	£9
Horseradish Mayo, Watercress	
BAKED FEN FARM BARON BIGOD	£9/18
Focaccia, Candied Walnuts, Chutney	

SIDES

FRIES	£5
TRIPLE COOKED CHIPS	£5
TRUFFLE & PARMESAN FRIES	£7.5
SEASONAL VEGETABLES	£6
TRUFFLE MAC & CHEESE	£7
SAUCES	£4

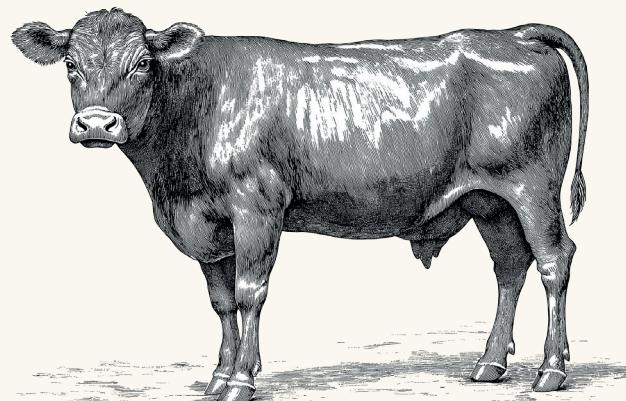
Peppercorn, Binham Blue Cheese, Wild Mushroom

MAINS

THE WALPOLE BURGER	£18.5
Brioche Bun, Monterey Jack Cheese, House Pickles, Coleslaw & Fries	
ADD BACON £2 ADD TRUFFLE FRIES £3	
BEER BATTERED HADDOCK & CHIPS	£18
Warm Tartar, Crushed Peas, Samphire, Triple Cooked Chips	
HAM, EGG & CHIPS	£18
Braised Ham Hock, Pea Puree, Hens Egg	
VENISON CASSEROLE	£25
Horseradish Dumplings, Honey Roasted Carrots & Parsnips	
CRISPY POTATO WRAPPED PLAICE	£24
Spinach, Warm Tartare, Chive Oil	
CONFIT BUTTERNUT SQUASH STEAK (VEO)	£18
Spinach, Caramelised Shallots, Parsnip Crisp	
JERUSALEM ARTICHOKE RISOTTO (VEO)	£18
Celeriac, Crispy Artichoke	

STEAK

Our beef is locally sourced from H.V. Graves, aged for 28 days, and expertly butchered in-house by our Head Chef. Please refer to the steak board for today's selection of cuts.



EST. 1813

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SANDWICHES

(AVAILABLE AT LUNCHE TIME ONLY)

HAM HOCK & CHEESE TOASTIE	£15
Braised Ham Hock, Monterey Jack Cheese, Sourdough, Fries	
FISH FINGER	£15
Breaded Haddock, Sourdough, Tartare Sauce, Fries	
BARON BIGOD & RED ONION TOASTIE	£15
Fen Farm Baron Bigod, Sourdough, Red Onion Marmalade & Fries	

SIDES

FRIES	£5
TRIPLE COOKED CHIPS	£5
TRUFFLE & PARMESAN FRIES	£7.5
SEASONAL VEGETABLES	£6
TRUFFLE MAC & CHEESE	£7
SAUCES	£4

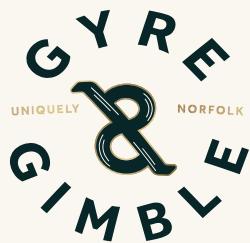
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GYRE & GIMBLE DISTILLERY

Tucked away at the end of the vines, The Walpole Arms is proud to be home to Gyre & Gimble Distillery.

You can enjoy our award winning gins right here at the bar - or take a bottle home with you.

As a thank you for dining with us, you'll receive 10% off any bottle purchased in the pub today.



DESSERTS

SPICED PEAR CRUMBLE (GF/VEO)	£9
Vanilla Custard	
DARK CHOCOLATE BROWNIE	£9
Honey Comb Ice Cream	
STICKY TOFFEE PUDDING	£9
Vanilla Ice Cream	
BLOOD ORANGE PANACOTTA (GF)	£9
Textures of Blood Orange	
CHEESEBOARD TO SHARE	£16
Selection of Cheese, Artisan Crackers, Frosted Grapes, Tomato Chutney	
A SELECTION OF ICE CREAM	£7.5
Choose three scoops from our selection	

HOT DRINKS

AMERICANO	£3
CAPPUCCINO	£3.8
LATTE	£3.8
DOUBLE ESPRESSO	£3
ESPRESSO	£2.5
FLAT WHITE	£3.8
MOCHA	£4
HOT CHOCOLATE	£3.8
POT OF TEA	£2.6
Earl Grey, Decaff, Green, Peppermint, Super Fruit, Chai	
OAT MILK	40P
SOYA MILK	40P