

Chris, Chris & The Team

Welcome you to

The Wellington



Please be patient, our award winning food is prepared fresh to order by our Head Chef Paul assisted by our Sous Chef Elaine, using locally sourced ingredients and seasonal produce.

Gluten Free Lunchtime Light Bites

(Allergen Information – Please refer to Page 4)

Available

Tuesday – Friday 12noon – 2pm

Saturday 12noon – 4pm

Soup

Soup Of The Day (v) - £5.00 (1,7,13)

Jacket Potatoes

All served with butter & salad garnish

Grated Cheddar Cheese (v) £6.00 (7)

Tuna Mayonnaise £6.00 (4,5,7)

Homemade Coleslaw (v) £6.00 (4,7)

Grated Cheddar Cheese & Baked Beans (v) £6.50 (7,9,14)

Coronation Chicken £6.50 (4,7,14)



The Wellington

Gluten Free Main Menu

Starters

(Allergen Information – Please refer to Page 3)

Homemade Soup of the Day (v) – £5.00 (1,6,7,13)

Pork Belly & King Prawns – Served with sherry & pink peppercorn caramel **£6.50 (3,7,14)**

Pint of Prawns – Whole crevettes served with lemon wedge **£6.50 (3,7)**

Honey & Wholegrain Mustard Chipolatas – Served with side salad **£6.25 (9,14)**

Main Courses

Roasted Pork Fillet – Served with parmentier potatoes, peas, bacon lardons & creamy wholegrain mustard sauce **£15.95 (7,9,14)**

Coq Au Vin – Served with mashed potatoes & wilted kale **£16.95 (7,14)**

Roasted Duck Breast – Served with fondant potatoes, seasonal vegetables & port jus **£17.95 (1,7,14)**

Pan Seared Sea Bream – Served with crushed new potatoes, greens & white wine sauce **£16.95 (5,7,14)**

Hake Papillote – Hake loin fillet baked with new potatoes, white wine, butter and capers & served in a foil parcel with green vegetables **£16.75 (5,7,14)**

Wild Mushroom & Herb Pot Pie (v) – Topped with crushed new potatoes & served with vegetables **£11.00 (4,6,7,14)**

Ham, 2 Eggs and Chips – Butchers ham, free range fried eggs, side salad & chunky chips **£9.75 (4)**

Hunters Chicken – Chicken Breast wrapped in bacon topped with bbq sauce & cheese served with chunky chips & side salad **£12.00 (4,7,9)**

Steaks

Our beef steaks are cooked to your liking and served with mushroom, tomato, salad and chips

12oz Rump – £16.50

10oz Ribeye – £18.00

Homemade Steak Sauces – Choose from either peppercorn or stilton **£4.00 (7,14)**

Side Orders

(all v)

Chunky Chips £3.00

Cajun Chips £3.25

Cheesy Chips £4.00 (7)



The Wellington



Burgers

(Allergen Information – Please refer to page 4)

All burgers and gourmet burgers are served bunless with chips and a side salad

Homemade Beef Burger - Served bunless with lettuce, tomato, onion & dill pickle **£10.75** (4)

Chicken Burger - Butterfly chicken breast served bunless with lettuce & mayonnaise **£10.75** (4)

Cajun Vegetarian Burger (v) - Served bunless with lettuce, tomato, onion & dill pickle **£10.75** (2,4,6,9,14)

Add Monterey Jack Cheddar 85p (7)

Add Crispy Bacon 85p

Add Field Mushroom 85p

Add Fried Egg 85p (4)

Gourmet Burgers

The following selection is available as a chicken, vegetarian or beef burger

Mushroom and Stilton Burger (v – when ordered as a vegetarian burger) – Topped with large field mushroom and homemade stilton steak sauce **£13.50** (7,9,14)

Brie, Bacon and Cranberry – Topped with brie, crispy bacon pieces and cranberry sauce **£13.50** (7,14)

New York Burger – Topped with Monterey Jack cheddar, BBQ sauce & bacon **£13.50** (2,6,7)

Desserts

Raspberry and White Chocolate Mousse (v) – Served with lemon sorbet **£5.50** (4,6,7)

Chocolate Marquise (v) – Served with black cherries, pistachio crumb & Chantilly cream **£5.50** (4,7,10,14)

Dark Chocolate and Orange Tart (ve) – Served with coconut sorbet **£5.50** (10)

Traditional Summer Berry Eton Mess (v) - Meringue, berries & fresh cream **£5.50** (4,7,14)

Lemon Posset (v) - **£5.50** (4,6,7)

The Wellington Cheeseboard (v) – A selection of cheeses served with oat crackers and chutney (7,9,14)

Small Cheeseboard for One – £6.00

Large Cheeseboard for Two – £9.00

Norfolk Farmhouse Ice Cream (v) - 3 scoops of locally produced ice cream **£4.95** (4,7)

Choose from vanilla, strawberry, chocolate, mint chocolate chip and a guest flavour

Norfolk Farmhouse Sorbet (ve) - 3 scoops of locally produced sorbet **£4.95**

Choose from lemon or raspberry



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Children's Menu

(Allergen Information – Please see below)

Starters

Homemade Soup of the Day (v) – £3.25 (1,7,13)

Main Courses

Build Your Own Meal – Chose one option from each section £4.95

Section 1

Ham
Butchers Sausage
Grilled Chicken Breast
Bunless Beef Burger
(4,7,10,12)

Section 2

Mashed Potato (7)
New Potatoes
Crisps
Chips

Section 3

Salad
Vegetables
Peas
Baked Beans
Fried Egg

Desserts

Norfolk Farmhouse Ice Cream (v) - 2 scoops with chocolate sauce and sprinkles £3.25 (4,7)

Traditional Summer Berry Eton Mess (v) - Meringue, berries & fresh cream £3.25 (4,7,14)

Booster seats and toy boxes are available upon request

There is also a toy box outside in the beer garden

***For their own safety and enjoyment please
ensure children are supervised at all times***

Allergen Information

Please note: all dishes may contain traces of allergens.

We cannot guarantee any cross contamination will not occur,
however we take every reasonable step to avoid this happening.

Please note the brown numbers in brackets after all dishes showing which allergens they contain.
If you have any queries or are allergic to anything not listed please speak to your server before ordering

1. Celery
2. Cereals containing Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk

8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame Oil
13. Soya
14. Sulphur Dioxide



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Drinks Menu

	1/2pt	1pt		25ml	50ml
Carlsberg	1.65	3.30	Smirnoff Vodka	2.30	3.50
Fosters	1.75	3.50	Premium Vodka	2.70	4.50
Korev	1.85	3.70	Gordon's Gin	2.30	3.50
Thatchers Gold	1.65	3.30	Premium Gin	2.70	4.50
Guinness	1.85	3.70	Bacardi	2.30	3.50
Aspalls	1.85	3.70	Premium Rum	2.70	4.50
Guest Keg	1.85	3.70	Capt Morgans	2.30	3.50
Guest Ale/Still Cider	1.65	3.30	Lambs	2.30	3.50
Pepsi/Lemonade	1.25	2.50	Jack Daniels	2.30	3.50
Diet Pepsi/Pepsi Max	1.15	2.30	Jim Beam	2.30	3.50
Diet Lemonade	1.15	2.30	Southern Comfort	2.30	3.50
Fruit Juice & Lemonade	1.70	3.10	Famous Grouse	2.30	3.50
Soda & Cordial	0.50	1.00	Bells	2.30	3.50
			Jameson	2.30	3.50
		Bottle	Bushmills (All Varieties)	2.70	4.50
Budweiser		3.30	Single Malt Whisky	Individual Prices	
Corona		3.30	Glavya	2.30	3.50
Holsten Pils		2.80	Tia Maria	2.30	3.50
Newcastle Brown		3.70	Baileys		2.70
Bottled Ales		3.30	Disaronno	2.30	3.50
Becks Blue		2.80	Courvosier	2.70	4.50
Bottled Cider		3.70	Remy Martin	2.70	4.50
WKD Blue		3.30	Archers	2.30	3.50
Smirnoff Ice		3.30	Malibu	2.30	3.50
J2O (Various Flavours)		2.50	Ouzo	2.30	3.50
Bottled Water		1.80	Port		3.50
Tonic (Various Flavours)		1.80	Martini/Cinzano		2.70
Low Calorie Tonic		1.60	Sherry		2.70
Bottled Fruit Juices		1.60	Sambuca	2.30	3.50
Fruit Shoots		1.50	Tequila	2.30	3.50
Red Bull		2.50	Goldshchlager	2.30	3.50
Coca Cola Can		1.70	Sourz Shots	1.50	
Diet Coke Can		1.50	Jagermeister	2.30	3.50
Appletiser		2.50	Jager/Glitterbomb	2.70	
Elderflower Presse		2.50	Dash		0.50

£1 offer drinks include all draught beer & cider, a 175ml glass of wine, fountain soft drinks and a 25ml measure of £2.30 spirit with a splash of fountain softs

Hot Drinks

Twinings English Breakfast Tea - per pot	£1.70	Latte	£2.25
Earl Grey, Fruit or Green Tea - per pot	£1.95	Mocha	£2.25
Americano	£1.95	Hot Chocolate	£2.25
Espresso	£1.70	Liqueur Coffees	£4.50
Cappuccino	£2.25	Cafetiere of Coffee for two	£4.00



The Wellington



SUNDAY MENU

(Allergen Information – Please refer to Page 4)

Sunday Roast Meal Deal
Any Main Meal and Dessert for only £12.50*

*2 & 3 Meat Upgrade not included

Starters

Homemade Soup of the Day (v) – £5.00 (1,7)

Honey & Wholegrain Mustard Chipolatas – Served with side salad £6.25 (9,14)

Main Courses

A Choice of Meats from Beef, Chicken or Pork - Served with roast potatoes, seasonal vegetables and gluten free gravy **£10.50** (4,7,13)

Two Meats - £1 extra

Three Meats - £2 extra

Wild Mushroom & Herb Pot Pie (v) – Topped with crushed new potatoes & served with vegetables
£11.00 (4,6,7,14)

Desserts

Raspberry and White Chocolate Mousse (v) – Served with lemon sorbet **£5.50** (4,6,7)

Chocolate Marquise (v) – Served with black cherries, pistachio crumb & Chantilly cream **£5.50** (4,7,10,14)

Dark Chocolate and Orange Tart (ve) – Served with coconut sorbet **£5.50** (10)

Traditional Summer Berry Eton Mess (v) - Meringue, berries & fresh cream **£5.50** (4,7,14)

Lemon Posset (v) - **£5.50** (4,6,7)

Norfolk Farmhouse Ice Cream (v) - 3 scoops of locally produced ice cream **£5.00** (4,7)
Chose from vanilla, strawberry, chocolate, mint chocolate chip and a guest flavour

Norfolk Farmhouse Sorbet (ve) - 3 scoops of locally produced sorbet **£5.00**
Chose from coconut, lemon or raspberry

Children's Menu

All Dishes in Brown are available in a Child's Portion

One Course: £6.00 – Two Course: £9.00 – Three Course: £12.00