



MENU

Autumn 2026

SMALL PLATES

AVAILABLE MONDAY TO SATURDAY FROM MIDDAY

Hummus , house pickles, pitta (VG)	£9
Braised oxtail , toasted brioche, smoked garlic aioli, radish, crispy shallots	£11
Miso & honey glazed pork ribs , Kewpie mayo, Asian slaw, togarashi	£10.25
Smoked salmon 'tartare' , radish, pickled fennel, lumpfish roe and rice cracker (GF)	£10.75
Pumpkin & saffron soup , toasted sourdough (VG GFA)	£9
Corn ribs , jalapeño and coriander mayo, tajin seasoning (GF, VG)	£9



EXTRAS

AVAILABLE FROM MIDDAY

Toasted focaccia , olive oil, Balsamic vinegar, Harlequin olives (VG, GFA)	£6.75
Onion rings (VG, GFA)	£5.50
Skin on fries (VG, GF)	£5.50
Hand-cut chips (VG, GF)	£5.50
Mixed leaf salad , cherry tomato, red onion, house dressing (VG, GF)	£5.50
Coleslaw (VG, GF)	£4.50

MAINS AVAILABLE FROM MIDDAY

Confit duck leg , duck fat roasted new potatoes, carrot & quince puree, Cavolo Nero, toasted hazelnuts, red wine jus	£22.50
Pan fried stone bass , Lyonnaise potatoes, samphire, sauce Véronique, pickled fennel	£21.25
Wild mushroom & spinach arancini , mozzarella, marinara, smoked garlic aioli, Parmesan (V,VGA)	£19.50
William & Florence burger , 6oz burger patty, American cheese, burger sauce, baby gem lettuce and gherkin, toasted brioche bun, fries, coleslaw + add bacon £1.50 + add extra beef patty £7 (GFA)	£18
Sausage & mash , seasonal greens, gravy (vegetarian option available)	£18.50
Beer battered fish and hand-cut chips , mushy peas, homemade tartare sauce, lemon (GF)	£18.50
Moving Mountains burger , topped with vegan Smoked Applewood, burger sauce, baby gem lettuce, tomato and gherkin, toasted brioche bun, fries, coleslaw (VG)	£17.75
8oz Rump steak , hand cut chips, dressed rocket, field mushroom, tarragon and caper butter	£26.25

GRAZING BOARDS AVAILABLE FROM MIDDAY

Graze & Wine Tuesdays & Wednesdays midday - 9pm. Choose a grazing board and a bottle of red, white or rosé for £36

All grazing boards are available with gluten free bread (GFA). Some also require substitutions.

Mixed board - Binham Blue, Black Bomber, Brie, salami, coppa ham, red onion marmalade, cornichons, harlequin olives, mixed leaves, toasted focaccia	£27.50
Fish board - Haddock goujons, whitebait, tartare sauce, smoked salmon, lumpfish roe, pickled cockles, mixed leaves, toasted focaccia (GFA)	£26.50
Vegan board - hummus, falafel, corn ribs, cornichons, olives, mixed leaves, toasted focaccia, jalapeño and coriander mayo, red onion chutney (VE)	£23.25
Cheese fondue - salami, coppa ham, cornichons, new potatoes, toasted focaccia (GFA)	£24.50

BAGELS AVAILABLE MONDAY TO FRIDAY 12-5PM

Served with fries or salad.

Spiced pumpkin , whipped ricotta, sage, pickled red onion, pumpkin seeds (VGA)	£14
Oxtail , smoked garlic aioli, Emmental cheese, gherkins	£14
Smoked salmon , cream cheese, capers, pickled cucumbers	£14

DESSERTS AVAILABLE FROM MIDDAY

Buttermilk pannacotta , macerated blackberries, white chocolate soil	£9
Apple & damson crumble , custard	£9.25
Chocolate torte , morello cherry sorbet, cocoa nibs, kirsch cherries (VG GF)	£8.75
Trio of cheeses - Cheddar, Brie, blue, celery, frozen grapes, red onion chutney, assorted crackers (V)	£13.25
Chocolate Fondue with marshmallows , frozen berries, brownie pieces, Belgian waffle pieces (V, GFA)	£23

BRUNCH AVAILABLE MONDAY-SATURDAY 10AM-2PM, SUNDAY 10AM-12PM

Full English - fried eggs, streaky bacon rashers, sausage, slow-roasted tomato, field mushroom, black pudding, hash browns, baked beans, toasted sourdough (GFA)	£14.20
Vegan English - veggie sausage, falafel, slow-roasted tomato, field mushroom, hash browns, guacamole, baked beans, toasted sourdough, vegan butter (VG, GFA) Add eggs £2	£13.75
Calabrian eggs - whipped ricotta, poached eggs, nduja, capers, sundried tomato, toasted focaccia	£12.25
Eggs Royale - poached eggs, smoked salmon, toasted muffin, Hollandaise sauce	£12.75
Eggs Benedict - poached eggs, streaky bacon, toasted muffin, Hollandaise sauce	£12.75
Shakshuka - shakshuka sauce, poached eggs, sumac yoghurt, chermoula and pitta bread + <i>merguez sausage</i> £2 each	£12.50
French toast - <i>Choose toppings from below</i>	
Roasted blackberries, Chantilly and honey	£14
Streaky bacon and maple syrup	£12
Nutella and banana	£12
W&F Breakfast muffin , 4oz sausage patty, fried egg, hashbrown, American cheese	£10

SUNDAY ROASTS AVAILABLE SUNDAYS 12:30-8PM

Beef topside , thyme and rosemary roast potatoes, maple-glazed carrot and parsnip, spring greens, Yorkshire puddings and homemade red wine gravy (GFA)	£20.50
Braised pork belly , thyme and rosemary roast potatoes, maple-glazed carrot and parsnip, spring greens, Yorkshire puddings and homemade red wine gravy (GFA)	£19.50
Chicken supreme , thyme and rosemary roast potatoes, maple-glazed carrot and parsnip, spring greens, Yorkshire puddings and homemade red wine gravy (GFA)	£19
Polenta and mushroom loaf , thyme and rosemary roast potatoes, maple-glazed carrot and parsnip, spring greens, Yorkshire puddings and homemade red wine gravy (VG, GF) <i>Please let your server know if you'd like to make this vegan at £17.50</i>	£18.50
Cauliflower and broccoli cheese (V)	£5.25

COFFEE AND TEA

Americano	2.60
Cappuccino/Latte/Flat white	3.10
Espresso/double	2.30/2.80
Hot choc	3.60
Mocha	3.10
Iced latte	3.60
Iced Americano	3.10
Chai latte	3.60
Pot of tea - Regular/Large	2.40/4.10
Fruit/mint teas	2.40

Add syrup 50p

Decaf and non-dairy alternatives available.

Why not add a freshly squeezed orange juice for £4.00

V	Vegetarian
VG	Vegan
GF	Gluten free
VA	Vegetarian Adaptable
VGA	Vegan Adaptable
GFA	Gluten Free Adaptable

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions.

