

STARTERS

- SEASONAL VEGETABLE SOUP (V, VE ask for other allergens) ~ £7.00
- SALT AND PEPPER SQUID with garlic alioli (E, G, G.MO, MO) ~ £7.50
- SRIRACHA KING PRAWN COCKTAIL (SE, G.MU) ~ £8.50
- CHICKEN AND HAM HOCK TERRINE with tarragon alioli and toast (E, G, G.MU) ~ £7.50
- CRISPY LAMB SHOULDER with flat Bread & minted Yoghurt (E, G, G) ~ £8.00
- BLACK BOMBER CHEESE CROQUETTES with jalapeños alioli (E, G, G.MU) ~ £7.50

MAINS

- WOODFORDS WHERRY BATTERED HADDOCK (E, G, G.MU) ~ £15.50 with triple cooked chips, mushy peas and tartar sauce
- BOZ RUMP STEAK BURGER (E, G, G.MU) ~ £15.95 with cheddar, streaky bacon and served with triple cooked chips, beer battered onion rings
- 21 DAY AGED Boz RIBEYE STEAK (G) ~ £25.95 with roasted tomato, flat mushroom and triple cooked chips (Add peppercorn sauce for £3.00 extra)
- ROASTED CHICKEN SUPREME (E, G, G) ~ £15.00 with garlic and thyme potato cake, pea and bacon fricassee, cauliflower puree and jus
- 12 HOUR COOKED PORK BELLY (E, G, G) ~ £16.95 with creamed mash, parsnip puree, buttered savoy cabbage
- PAN FRIED FILLET OF SEA BASS (E, G) ~ £16.95 with lemon and dill sauteed potatoes and creamed seasonal greens
- CARAMELISED SHALLOT AND GOATS CHEESE TARTE TATIN (E, G, G.MU, V) ~ £14.50 with a mixed leaf salad

TRADITIONAL SUNDAY ROAST

- MAIRI CHILDS' SIRLOIN OF BEEF AND YORKSHIRE PUDDING ~ £16.95
- ROAST LOIN OF PORK WITH CRACKLING OR CHCKEN ~ £14.95 both served with duck fat roast potatoes, braised red cabbage, honey and thyme roast root vegetables, buttered peas and cauliflower cheese puree
- KIDS SUNDAY MINI ROAST ~ Half price

Allergens Details:
 CE: Celery and Celeriac / CR: Crustaceans / D: Dairy / E: Eggs / F: Fish / G: Gluten / L: Lupin / MO: Molluscs
 MU: Mustard / N: Nuts / SE: Sesame / S: Soy / SD: Sulphures / V: Vegetarian / SF: Shellfish / VE: Vegan

BAR SNACKS & 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

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ABOUT OUR FOOD:

Our ethos is to serve our customers with fresh local, seasonal produce of the highest quality. Mairi Childs' (Beef) and Chris Lacey (Lamb) both graze their stock on local 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/chicken (Mairi's Farm, 6 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, and many other specialities which we may prepare for you. For fulling you might be offered plants, apples or raspberries from the Standland family, Dyringham (1.5 Miles). Picked when they are perfectly ripe and packed with flavour. Or perhaps some Norfolk Daggly from Ellis Farm or Forsdale Farm (2 Miles). All this and much more at The Walpole Arms. We hope you enjoy your visit.

LUNCHTIME SPECIAL - £14.95

CHOOSE 2 TAPAS from the FOLLOWING (served with bread* & all oli)

- OLIVES (Vg)
- SPANISH PLATTER (gf) Cured Spanish cheese with sun dried tomatoes and rocket salad
- ENSALADA VERDE (Vg) Mixed lettuce leaves topped with our own special dressing
- QUESO MANCHEGO CON RUCULA Y TOMATE SECO (Vg) Manchego cheese with rocket leaves and sun dried tomatoes
- MELON CON JAMÓN (gf) Spanish ham with melon
- BOQUERONES (gf) White anchovy fillets with garlic, virgin olive oil and Jerez vinegar
- CRUJIENTE DE QUESO MANCHEGO (Vg) Baked Manchego crisps
- CALAMARES (gf) Fried squid with all oli dip and fresh lemon.
- SALMON BOMBON** (gf) Smoked salmon salad with cream cheese, dill, roasted red peppers, celery, almonds and a home made wild red fruit sauce reduction with crackers
- TORTILLA DE PATATAS (Vg) Spanish potato omelette
- PATATAS CON ALI OLI (Vg) Homemade fried potatoes with ali oli dip
- CHAMPIÑONES AL QUESO AZUL (Vg) Sautéed mushrooms in a creamy blue cheese sauce
- CHAMPIÑONES AL AJILLO (Vg) Freshly sautéed mushrooms in a garlic, parsley and creamy white wine sauce
- BACALAO Spiced breaded cod fillet with chick peas, red peppers, capers and fresh herbs in a tomato sauce
- CROQUETAS 4 croquettes filled with chicken, cheese and aromatic herbs. Served with a home made cheese sauce
- ALBONDIGAS (gf) Pork and beef meatballs in a rich tomato sauce
- CHORIZO AL VINO TINTO (gf) Cured spicy chorizo fried in Rioja red wine
- BERENJENA Baked eggplant filled with minced beef and grilled cured cheese
- POLLO AL AJILLO (gf) Chicken thighs cooked with Mediterranean herbs, garlic, lemon, tomato, onions and honey in a white wine sauce
- PIMENTOS RELLENOS (gf) Bell pepper stuffed with minced pork and beef, rice, tomato sauce, summer herbs and garlic slowly roasted in the oven. Finished with a splash of Chardonnay and served with sour cream

* Please note the bread isn't gluten free. ** Please note the crackers are not gluten free.



MODERN
BRITISH CUISINE
&
AUTHENTIC
TAPAS

TAPAS
GREAT TO SHARE!

...we suggest each person selects two, three or more dishes. All of our dishes are prepared fresh and cooking times vary with each one being served when it's ready. ENJOY!

SNACKS

- ACEITUNAS MIXTAS (Vg) - 3.95 Marinated mixed olives.
- FRUTOS SECOS (Vg) - 3.95 Assortment of salted nuts.

BREAD

- PAN ALI OLI (V) - 3.50 Rustic bread with all oli.
- PAN BALSAMICO (V) - 3.50 Rustic bread with virgin olive oil and balsamic vinaigrette.
- PAN ALI OLI/BALSAMICO (V) - 3.95 Rustic bread with all oli and balsamic vinaigrette.
- PA AMB OLI (V) - 4.95 Toasted rustic bread 'Majorcan' style rubbed with garlic, fresh crushed tomatoes and extra virgin olive oil and olives.
- ...with Manchego cheese (V) - 7.95
- ...with Serrano ham - 7.95
- ...with Serrano ham & Manchego cheese - 9.95



SPANISH BOARDS -
CHEESE & MEAT

- TABLAS DE QUESO (V, gf) - 9.95 Cured Spanish cheese board.
- TABLA DE JAMON Y QUESO (V, gf) - 9.95 Spanish ham and Manchego cheese board.
- TABLA DE JAMON (V, gf) - 9.95 Spanish ham board.
- TABLA ESPAÑOLA (V, gf) - 14.95 Traditional Spanish cured meat and cheese with olives, bread* and all oli dip.

* Bread is not gluten free.

...DISCOVER AUTHENTIC SPANISH TAPAS

- QUESO MANCHEGO CON RUCULA Y TOMATE SECO (V, gf) - 6.95 Manchego cheese with rocket leaves and sun dried tomatoes.
- CAMEMBERT* (V, gf) - 5.95 Served with caramelized dried fruit and crackers.
- QUESO DE CABRA (V, gf) - 7.95 Goats cheese gratin topped with caramelized onions, nuts and a balsamic red fruit reduction served with asparagus.
- PIMENTOS DE PADRON (V, gf) - 5.95 Little salted green peppers from a village in Spain called Padron, legend has it that one in ten will be very spicy!
- ENSALADA VERDE (V, gf) - 4.95 Mixed lettuce leaves topped with our own special dressing.
- MELON CON JAMÓN (V, gf) - 6.95 Spanish ham with melon.
- CRUJIENTE DE QUESO MANCHEGO (V, gf) - 5.95 Baked Manchego crisps.
- BOQUERONES (V, gf) - 6.95 White anchovy fillets with garlic, virgin olive oil and Jerez vinegar.
- SALMON BOMBON* (V, gf) - 6.95 Smoked salmon salad with cream cheese, dill, roasted red peppers, celery, almonds and a home made wild red fruit sauce reduction with crackers.
- CROQUETAS - 6.95 4 croquettes filled with chicken, cheese and aromatic herbs. Served with a home made cheese sauce.
- TORTILLA DE PATATAS (V, gf) - 5.95 Spanish potato omelette.
- PATATAS BRAVAS (V, gf) - 4.95 Homemade fried potatoes in a unique spicy hot sauce.
- PATATAS CON ALI OLI (V, gf) - 4.95 Homemade fried potatoes with all oli dip.
- PATATAS BRAVAS CON ALI OLI (V, gf) - 5.25 Homemade fried potatoes with all oli dip and a unique spicy hot sauce.
- PATATAS AL QUESO AZUL (V, gf) - 5.95 Homemade fried potatoes topped with blue cheese.
- CHAMPIÑONES AL AJILLO (V, gf) - 6.25 Freshly sautéed mushrooms in garlic, parsley and creamy white wine sauce.
- CHAMPIÑONES AL QUESO AZUL (V, gf) - 6.95 Sautéed mushrooms in a creamy blue cheese sauce.
- ALBONDIGAS (V, gf) - 7.95 Pork and beef meatballs in a rich tomato sauce.

- CALAMARES - 7.95 Fried squid with all oli dip and fresh lemon.
- TUMBET (V, gf) - 8.95 Courgette, eggplant, potatoes, red peppers and tomato sauce all nicely roasted in the oven 'Majorcan' style.
- BACALAO - 7.95 Spiced breaded cod fillet with chick peas, red peppers, capers and fresh herbs in a tomato sauce.
- MEJILLONES (V, gf) - 8.95 Mussels cooked in a white wine and hot spicy tomato sauce and Mediterranean herbs.
- CHORIZO Y GAMBAS (V, gf) - 11.95 Chorizo and king prawns sizzling in a red wine sauce.
- LA BOMBA DE BARCELONETA - 7.95 2 minced beef meatballs mixed with crushed potatoes, coated in bread crumbs and fried. Served with bravas (spicy) and all oli (garlic) sauce.
- BERENJENA - 8.95 Baked eggplant filled with minced beef and grilled cured cheese.
- PIMENTOS RELLENOS (V, gf) - 8.95 Bell pepper stuffed with minced pork and beef, rice, tomato sauce, summer herbs and garlic slowly roasted in the oven. Finished with a splash of Chardonnay and served with sour cream.
- CHORIZO AL VINO TINTO (V, gf) - 7.50 Cured spicy chorizo fried in Rioja red wine.
- GAMBAS AL AJILLO (V, gf) - 10.95 King prawns in a sizzling garlic, lemon, chili, honey and white wine sauce.
- POLLO AL AJILLO (V, gf) - 8.95 Chicken thighs cooked with Mediterranean herbs, garlic, lemon, tomato, onions and honey in a white wine sauce.
- POLLO AL ROMESCO (V, gf) - 9.95 Chicken thighs cooked in a romesco sauce (roasted bell pepper, tomato, garlic, almond, lemon and Cava).
- CORDERO (V, gf) - 13.95 Lamb shanks cooked slowly in the oven with aromatic herbs, spring onions, carrots and roasted potatoes.

SET MEALS to SHARE

For a minimum of 2 people. Simply choose which SET MENU* your table would like to order from. * Only 1 set menu per table

MENU 'A' - £19.95 per person

- PAN ALI OLI/BALSAMICO (V) Rustic bread with all oli and balsamic vinaigrette.
- TABLA ESPAÑOLA (V) Traditional Spanish cured meat and cheese with olives.
- PATATAS BRAVAS CON ALI OLI (V) Home made fried potatoes with all oli dip and a unique spicy hot sauce.
- CHORIZO AL VINO TINTO (V) Cured spicy chorizo fried in Rioja red wine.
- CHAMPIÑONES AL AJILLO (V) Freshly sautéed mushrooms in garlic, parsley and creamy white wine sauce.
- ALBONDIGAS (V) Pork and beef meatballs in a rich tomato sauce.
- BACALAO Spiced breaded cod fillet with chick peas, red peppers, capers and fresh herbs in a tomato sauce.

MENU 'B' - £24.95 per person

- PAN ALI OLI/BALSAMICO (V) Rustic bread with all oli and balsamic vinaigrette.
- TABLA ESPAÑOLA (V) Traditional Spanish cured meat and cheese with olives.
- PATATAS BRAVAS CON ALI OLI (V) Home made fried potatoes with all oli dip and a unique spicy hot sauce.
- CROQUETAS Croquettes filled with chicken, cheese and aromatic herbs. Served with a homemade cheese sauce.
- CHORIZO Y GAMBAS (V) Chorizo and king prawns sizzling in a red wine sauce.
- CHAMPIÑONES AL QUESO AZUL (V) Sautéed mushrooms in a creamy blue cheese sauce.
- POLLO AL AJILLO (V) Chicken thighs cooked with Mediterranean herbs, garlic, lemon, tomato, onions and honey in a white wine sauce.

dessert

- BRAZO GITANO DE MERENGUE CON LIMÓN Y PISTACHO - 5.95 Lemon curd and pistachio meringue roulade with mango sorbet.
- CREMA CATALANA - 4.50 Crema brûlée with cinnamon.
- TARTA DE ALMENDRA - 4.95 Almond tart with custard.



- CHOCOLATE BROWNIE (D, E, G, V) - £7.00 with chocolate sauce and vanilla ice cream.
- LEMON AND MASCARPONE CHEESECAKE (D, G, V) - £7.00
- APPLE AND BLACKBERRY CRUMBLE (D, E, G) - £7.00 with vanilla ice cream.
- 3 CHEESES BOARD (CE, D, G, V) - £7.00 with homemade red onion Jam, crackers

Please inform a member of staff if you have any allergies or special requirements.