

Sunday Lunch menu - Sample Menu

Starters

- Wood farm Asparagus, baby gem, pea and mint soup with toasted sour dough £6.50
Maple cured bacon short rib, granny smith puree and parsnip remoulade £7.50
Martins farm chicken liver pate, malt loaf, port syrup and savoury granola £7.50
Martin's farm Crispy duck wings, hot sauce, cucumber and mint £7.50
Simon Letzer smoked salmon tartare, pickled cucumber, copper house gin cream and rye toast £9.00
Walpole prawn salad with avocado and baby gem lettuce £9.00
Twice baked blue Vinney soufflé, cheese custard and walnuts £7.50
Chargrilled Wood Farm asparagus with camembert and truffle custard £8.50

Mains

- Mairi Childs' 21 day matured roast Sirloin of Beef, duck fat roast potatoes, creamed peas, glazed carrots, braised red cabbage and Yorkshire pudding £15.50
Roast loin of pork, crackling, duck fat roast potatoes, creamed peas, glazed carrots, braised red cabbage, gravy and apple sauce £14.00
Martins farm free range confit duck leg, duck fat roast potatoes, creamed peas, glazed carrots, braised red cabbage and gravy £14.00
Martins farm chicken leg, soft basil polenta and sweet and sour pepper £13.50
Walpole sausage and creamy mash with braised red cabbage £13.00
Smoked salmon fishcake with smoked bacon chowder and wild garlic £12.00
Pan Roasted Loin of Cod with wild garlic risotto, cockles and acidulated butter £16.50
Beer battered haddock, thrice cooked chips, tartar sauce and mushy peas £13.00
Shiitake mushroom risotto, truffle oil and gremoulata £13.00
A warm salad of Wood Farm asparagus, jersey royals, BBQ lettuce, fried duck egg and rapeseed oil mayonnaise £14.50

Side Orders

- Cheesy chips with truffle oil mayonnaise £4.00
Hand cut thrice cooked chips or Skinny fries and mayonnaise £3.00
Beer battered onion rings £3.00
Baby gem and Dom's salad cream £3.00
Spring mixed Vegetables £3.00
Wood Farm chargrilled asparagus £6.00
Jersey Royals with acidulated butter £4.00

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. Mairi 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 Mrs Mary Sizeland, at 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.