

S E A F O O D & G R I L L

# SEASON

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[www.seasoninwells.co.uk](http://www.seasoninwells.co.uk)  
Season, The Quay, Wells Next the Sea, NR23 1AH  
**01328 807034**

# Welcome to Season

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We have really taken careful consideration to fully utilise the fantastic range of shellfish and seafood our local coastline has to offer and we pride ourselves on ensuring its sustainability. With amazing lobsters, crabs, oysters and mussels coming fresh off the boats, directly from the quay and within minutes of the boats landing, we know what's fresh and in Season.

We are proud to use multi-award winning meat supplier, Swannington Farm to Fork, who welcomed us on a visit to their farm and butchery where we instantly knew that this was the quality of the exceptionally reared meat that we had to have to compliment our offering.

For monthly wine and food events planned to celebrate Norfolk's finest producers, including our 'Celebration of the Crab Season' please check out our website and subscribe to our mailing list for exclusive emails informing you of our exciting events.

We also love Twitter and Facebook, so please say hello there too.

[www.seasoninwells.co.uk](http://www.seasoninwells.co.uk)

Facebook

Twitter @seasoninwells

## Season cocktails

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We love cocktails, but at Season we have passed on the sparklers and frilly umbrellas and focused on quality spirits, a restrained hand and enhancing garnishes.

Lemon Drop - Black Cow vodka (made from milk), Solerno blood orange liqueur, limoncello *£7.50*

A Kraken Ginger - Kraken rum, The King's Ginger liqueur *£7.50*

Espresso Martini - Black Cow vodka (made from milk), Kahlúa and chilled espresso, a velvety and creamy classic *£8.00*

Norfolk the Cherry on Top - Norfolk Gin, fresh orange, cherry liqueur *£8.00*

## Mocktails – alcohol free cocktails

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Rhubarb Bellini 'free' - fresh rhubarb syrup, Mediterranean Fever-Tree *£4.00*

Espresso Mocktini - rich shot of espresso, cinnamon syrup, a dusting of cinnamon sugar *£4.00*

Gin free G & T - cucumber, elderflower syrup, 1724 tonic *£4.00*

# 'Season your own' Brancaster Oysters

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Indulge in fresh oysters from the beds of Brancaster

3 Oyster *£5.50*  
6 Oysters *£10.50*  
12 Oysters *£20*

Served with a lovely selection of accompaniments, giving you the opportunity to garnish to your own taste

Enjoy with a chilled glass of Picpoul de Pinet Les Grands Bouillons *£4.70*

Indulge with a glass of Pierre Bertrand 1er Cru NV Champagne *£8.00*

Keep the spirit, try local Black Shuck gin and tonic *£3.60*

Or a bottle of Norfolk Nog *£4.50*

## Sandwich and light lunch menu

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*(This menu is available at lunchtimes only)*

Cornmeal bass fillet, asian salad & peanuts on homemade flatbread *£9.00*

Jerk chicken & sweetcorn fritter roll with pineapple & coconut salad *£8.00*

Prawn, avocado and bacon club sandwich *£9.00*

Falafel flatbread with pickled red cabbage, cottage cheese & tomato salsa *£7.50*

Ultimate Wells-next-the-Sea 'brown crab' sandwich *£8.00*

*All sandwiches come with hand made crisps*

## Our Crab Menu

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Wells brown crab 'Ultimate' sandwich, homemade crisps (lunch only) *£8.00*

Snow crab cluster, garlic butter, fresh bread & hand-cut chips *£14.00*

Smoked bacon & garlic butter crab claws, brioche bowl, asian salad *£12.00*

Wells brown crab baked with Norfolk dapple, spring onion, mustard & cream, apple slaw & sautéed potatoes *£15.00*

Soft-shell crab 'burger' mango chutney, cauliflower bhajhi, curried mayonnaise, hand-cut chips *£15.00*

Wells brown crab salad, avocado, egg, peas, herbs & croutons *£12.00*

## Starters

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Smoked haddock Cullen skink, black pudding, hen egg yolk, brown shrimps *£8.00*

Asian fried crab balls, daikon radish, pickled ginger & shimeji mushrooms *£8.00*

Beetroot cured salmon, pickled beets, horseradish, croutons & crème fraîche *£7.00*

Breast of pigeon, pea purée, chorizo & poached quail egg *£7.00*

Scallops, curried cauliflower purée, cauliflower bhajhi, spinach, curry oil *£9.00*

Shallot tarte tatin, Binham Blue, apple purée, sultanas & pickled celery *£8.00*

Ham hock terrine, soured vegetables, fruit loaf *£8.00*

## Fish dishes

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Grilled lobster, garlic & rosemary butter, hand-cut chips and roast pepper & rocket salad *£22.00*

Beer battered fish, hand-cut chips, crushed minted peas and tartare sauce *£15.00*

'Prawn taster' charred Argentinian pink prawn, pancetta wrapped garlic tiger prawn & king prawn

tempura, soy dressing, lemon rice & Asian salad *£18.00*

Chargrilled halibut, green herb risotto, mushrooms & calamari *£19.00*

Skrei cod, cannellini beans, spring onion, tomatoes & brown shrimps *£18.00*

Bouillabaisse – seabass, monkfish, red mullet, prawns, crab claws in bouillabaisse sauce with bread,

charred potatoes, aioli, and spring greens *£20.00*

'Hot smoked' salmon fishcakes, poached egg, hollandaise sauce, watercress, avocado & cucumber

salad *£14.00*

## Vegetarian dishes

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Butternut squash & mozzarella 'mille-feuille', watercress, avocado & cucumber salad, minted salsa *£16.00*

Cauliflower tagine, apricots, toasted almonds, braised Moroccan couscous *£16.00*

Flat mushroom, feta, pine nut & spinach, brioche crumb, cannellini beans *£15.00*

Order a little extra for £3.00 each unless already included with your selected dish

### Potatoes

Hand-cut chips  
Warm potato salad  
Buttered mash

### Side dish

Red slaw  
Onion rings  
Rocket, pine nuts & parmesan salad  
Sprouting Broccoli  
Smokey bacon peas

# Grill dishes

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After an amazing visit to the multi-award winning Swannington Farm to Fork to see firsthand the way the animals are reared, the exceptional low footprint they thrive to achieve, and of course experiencing the proof in the taste, we knew this was the quality we wanted to bring to the table.

Meat bred for taste, matured for flavour, cooked with 'Season', altogether better.

*Select your meat, then your potato and add a side dish*

Ribeye 8oz £20

Sirloin 8oz £20

Rump 12oz £22

## Potatoes

Hand-cut chips  
Warm potato salad  
Buttered mash

## Side dish

Red slaw  
Onion rings  
Rocket, pine nuts & parmesan salad  
Sprouting Broccoli  
Smokey bacon peas

Fillet of beef, dauphinoise potatoes, caramelised carrots, leeks & bacon, garlic and chilli butter £24.00

Lamb Barnsley chop, champ potatoes with Binham Blue, buttered spring greens and minted salsa

£19.00

Jerk Chicken, sweet potato chips, pineapple and coconut salad and sweetcorn fritter £17.00

# Dessert menu

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Dark chocolate marquise, confit orange, orange mousse, brandy snap and honeycomb ice cream

Peanut butter parfait, raspberry jelly, peanut brittle, raspberry sorbet, salted caramel macaroon

Baked apple, vanilla set custard, crumble, cinnamon syrup and sultanas

Coconut panacotta, white chocolate granita, lime shortbread and lemon sorbet

Vanilla crème brûlée, pain d'épice, apple puree

Selection of local cheeses with homemade relish and crackers (£2 supplement)

£7.50 each

# Coffee and tea menu

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Americano £3.00

Cappuccino £3.50

Latte £3.50

Espresso £3.00

Belgium Hot Chocolate £3.50

Liqueur Coffee £5.00

A pot of award-winning Kandula tea

Moroccan Mint £3.50

Mint £3.50

Earl Grey £3.50

Strawberry and Hibiscus £3.50