

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**

# 'Season your own' Brancaster Oysters

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Indulge in fresh oysters from the beds of Brancaster

1 Oyster **£2**  
3 Oysters **£5.50**  
6 Oysters **£10.50**

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 Le Grand Bouillon **£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**

## Our Mussels Menu

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Sourced locally from A&M Frary

Served with homemade bread and chips **£16**  
or as a starter with bread **£8**

**Moules Mariniere**

A delicious classic – steamed with white wine, garlic shallots and cream

**'Perfick' mussels**

Steamed with local Aspoll cider, 'Perfick Pork' bacon leeks and cream

**'Marsh' mussels**

'Marsh Pig' handmade Norfolk chorizo with homemade tomato sauce

Enjoy with a chilled glass of a classic pairing with your mussels  
Château de L'Oiselinière de la Rame Muscadet & Maine Sur Lie **£5**

or maybe something a bit different  
Leira Seca, Alvarinho Trajadura Portugal **£4.95**

## Sandwich and light lunch menu

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This menu is available lunchtimes only

Smoked salmon and cream cheese croque-monsieur **£8**

Battered pollock, mushy peas and lemon mayonnaise in a brioche roll **£9**

Prawn, avocado and bacon club sandwich **£9.50**

Steak sandwich, onions, camembert, fried egg and chimichurri in a brioche roll **£9**

Camembert, mushrooms and fig relish in a brioche roll **£8**

(sandwiches served with hand-cut chips)

Herring roe on toast with lemon and parsley butter **£6**

Three mini scotch eggs – black pudding, smoked haddock, ham hock and apple **£7.50**

## Starters

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- Smoked kipper and spinach pâté and homemade toast £7
- BBQ marinated chicken wings and red slaw £6
- Baked Walsingham cheese soufflé with pickled celery £7
- Scallops, shallot rings, apple purée and sweet potato fondant £8
- Carpaccio of beef, pomegranate, Parmesan, nasturtiums and matchstick chips £8
- Pesto and mozzarella arancini, rocket and pine nut salad £7
- Warm partridge salad, black pudding, caramelised shallots and poached hen egg £7
- Smoked haddock risotto with cream cheese and chives £7

## Fish dishes

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- Grilled lobster, lime butter hand-cut chips and salsa verde £19
- Local ale battered fish, hand-cut chips and homemade tartare sauce £15
- Shellfish en Papillote, mussels, prawns, clams, fennel, ginger, star anise, lemongrass, garlic, coconut milk and potatoes £18
- Smoked haddock, wholegrain mustard and Walsingham cheese burger, seafood sauce, spinach and hand-cut chips £15
- Oak plank cooked lemon sole, tarragon, peas, lemon and potatoes £17
- Fillet of hake, cockles, tomatoes, red onion, chilli and lime and warm potato salad £17

*To share*

Bouillabaisse – seabass, monkfish, red mullet, prawns, mussels poached in bouillabaisse sauce with homemade bread, charred potatoes, aioli, rouille and sprouting broccoli

£55

## Vegetarian dishes

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- Beer-battered buttermilk halloumi, pea and mint hash, pickled quail egg, tartare sauce, homemade tomato sauce and hand-cut chips £16
- Sri Lankan sweet potato and green bean curry, coconut rice, toasted cashews and roasted lime £16
- Falafel burger, wholegrain mustard and Walsingham cheese burger, Marie Rose sauce, spinach and hand-cut chips £15
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# Grill dishes

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After an amazing visit to the multi-award-winning Swannington Farm to Fork to see first-hand 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

Char grilled pork T bone *£18*  
*marinated with lemon, rosemary and garlic*

Ribeye 8oz *£20* | 12oz *£28*

Rump 8oz *£16* | 12oz *£19*

Sirloin 8oz *£20* | 12oz *£25*

Hanger 10oz *£16*  
*marinated in marjoram oil*

BBQ marinated half a free-range chicken *£14*

To share

Tomahawk surf and turf with tempura cockles, mussels, smoked haddock and prawns *£60*

Whole Rack of lamb with salsa verde *£45*

Order a little extra for *£3 each* unless already included with your selected dish

## Potatoes

Hand-cut chips  
Warm potato salad  
Buttered mash  
Dauphinoise

## Side dish

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

# Dessert menu

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Baked chocolate mousse, honeycomb and honeycomb ice cream

Baked custard tart, poached pear and vanilla ice cream

Lemon meringue panna cotta

Rice pudding with Pedro Ximénez soaked fruits

Pineapple tarte tatin with rum, caramel and coconut ice cream

Selection of local cheeses, with homemade relish and cracker (*£2 supplement*)  
*£7.50 each*

# Coffee and tea menu

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Americano *£3*  
Cappuccino *£3.50*  
Latte *£3.50*  
Espresso *£3*  
Belgium hot chocolate *£3.50*  
Liqueur coffee *£5*

A pot of award-winning Kandula tea

Moroccan Mint *£3.50*  
Mint *£3.50*  
Earl Grey *£3.50*  
Strawberry and Hibiscus *£3.50*