

BANG IN WELLS

BISTRO · BAR · ROOMS

LITE BITES

FRESHLY MADE SOUP VGP GFP 7
Warm ciabatta, salted butter

CRAYFISH & SMOKED SALMON COCKTAIL GFP DFP 9.5
Local crayfish & lightly smoked salmon, shredded baby gem, finely sliced spring onions & radish, classic Marie Rose sauce, dill, lemon wedge, granary bread, salted butter

SWEET & STICKY PORK BELLY 10.5
Sticky soy glaze, spring onions, sesame seeds, baby gem

BANG BANG CHICKEN 9.5
Crispy fried chicken, spring & crispy onions, chilli, sweet chilli mayo

GOATS CHEESE SALAD V GFP 9.5
Grilled goat's cheese, dressed baby leaf, orange segments, red onion chutney, topped with honey roasted walnuts, toasted sourdough

MAG & CHEESE V 9.5
With crispy onions
Choose: crispy bacon/sun-dried tomato & olive/blue cheese/garlic mushrooms

PEA & MINT FALAFEL BITES VGP GF 8.5
Pickles, mint yoghurt

SANDWICHES

12-5 Sun-Wed & 12-3 Thurs-Sat

DIY CRAB GFP DF 13.5
Dressed Norfolk crab, granary bread, pickles, baby leaf, mayo, lemon wedge

FISH FINGER 😊 10
Dill tartar sauce

NORFOLK RAREBIT 9
Mature cheddar & local ale rarebit on sourdough bread, dressed baby leaf, red onion chutney

MAPLE GLAZED HAM & JARLSBERG GFP 12
Home-baked maple ham, grilled Jarlsberg, slaw, tomato, pickles, Dijon mustard on toasted sourdough

FALAFEL PITTA VGP DFP 10
Pea and mint falafel, pickled red cabbage, red onion, shredded baby gem, tomato, tzatziki, crumbled feta

MAINS

PORK CHILLI BOWL GFP DFP 18.5
Slow cooked pork shoulder with Mexican spices, onions, peppers, tomatoes, cannellini beans & red wine. Crusty ciabatta, sour cream & parsley

Add grated mature cheddar 1.5

SPRING LAMB RUMP GF 22
Parmentier potatoes, roasted carrot puree, seasonal greens, redcurrant gravy, crispy leeks

CHEF'S CURRY 17
See board

Freshly made curry with wild and basmati rice & traditional accompaniments

BANG BURGER 😊 GFP 17
7oz steak burger, brioche bun, burger sauce, baby gem, tomato, red onion, pickles, twice cooked chips
Add toppings 1 EACH
mature cheddar, blue cheese, smoked bacon

TANTANMAN VGP DF 15.5
White miso & tahini noodle bowl with soy & sesame mushrooms, crispy onions, chilli, coriander, crispy shrimp chilli oil

FISH & SEAFOOD

NORFOLK CRAB SALAD GF 18
Dressed local crab, slaw, pickles, house salad & dressing, saffron potatoes, mayo

FRESH FISH OF THE DAY
See board

BANG STYLE FISH & CHIPS 😊 17
Panko breaded fish goujons, twice cooked chips, pea puree & dill tartar sauce

SMOKED & CRISPY FISH TRAY 22
Grilled smoked salmon, crispy whitebait, potted cockles, crayfish tails, smoked shell on prawns, crispy fish goujons, pickles, dill tartar sauce, warm bread

NIBBLES & SIDES

TWICE COOKED CHIPS VG GF 4.5
Hand cut in the Bang kitchen

SALTED MAPLE POTATO SKINS VG GF 4.5
Sriracha hot sauce
Add sour cream 1

SAFFRON POTATOES VGP GF 4.5

HOUSE SALAD & DRESSING VG GF 5
Baby leaf, bell peppers, carrot, sun dried tomatoes, red onion, pickles

SEASONAL GREENS V GF 4.5

CHEF'S NACHOS VGP 5.5
Guacamole, sour cream
Add melted cheddar 1.5

GARLIC CIABATTA V GFP 4
Add melted cheddar 1

BREAD & OILS VG GFP 4.5
A selection of breads with a light olive oil & balsamic vinegar

OLIVES & SUN DRIED TOMS VG GF 5.5

GF BREAD ADD .5

DIETARY & ALLERGEN INFO

Allergens menu available. While our team are happy to help & will make every effort possible to accommodate your dietary requirements, please be aware the presence of allergenic ingredients in our kitchen means we cannot guarantee the absence of these in our food & drink

😊 CHILDREN'S PORTION AVAILABLE

VG	VEGAN	GFP	GF POSSIBLE
VGP	VG POSSIBLE	DF	DAIRY FREE
V	VEGETARIAN	DFP	DF POSSIBLE
GF	GLUTEN FREE		

**WHY NOT STAY AT BANG...
VISIT BANGINWELLS.CO.UK**

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BISTRO · BAR · ROOMS

HOT DRINKS

FRESHLY GROUND 4 BEAN COFFEE
From Butterworth & Son

AMERICANO 2.8

CAPPUCCINO 2.9

LATTE 2.9

FLAT WHITE 2.8

CORTADO 2.8

ESPRESSO 2.7

SHOT OF SYRUP

CARAMEL / VANILLA .5

MOCHA 3.1

HOT CHOCOLATE 2.9

with marshmallows
& cream 1

LOOSE LEAF TEA 2.7

From Butterworth & Son
English Breakfast, Earl Grey,
Rooibos (Red Bush),
Egyptian Mint, Green
Gunpowder or
Blood Orange (per pot)

BUILDER'S TEA 1.7

OAT MILK ADD .5

COLD DRINKS

FRESH ORANGE JUICE 2.9

FRESH LOCAL APPLE JUICE 2.9

ELDERFLOWER PRESSE 3.3

COCA COLA/DIET COKE 2.9

SAN PELLEGRINO 2.7

Lemon, Orange, Lemon
and Mint, Blood Orange,
Pomegranate

FENTIMANS GINGER BEER 3.5

**WENLOCK SPRING WATER
STILL OR SPARKLING** 2

ROBINSONS SQUASH 1

BEERS/LAGER/CIDER

PERONI LAGER 4
5.1%, 330ml

SOL LAGER 4
(served with a wedge
of lime) 5% 330ml

ADNAMS GHOST SHIP 5
4.5%, 500ml

WOODFORDS WHERRY 5
3.8% 500ml

**LACONS AWARD WINNING
HAND CRAFTED ENCORE ALE** 5

3.8% 500ml

WHIN HILL SPARKLING CIDER 6

Medium 6.4% or
Dry 6.8% 500ml

SELECTION OF WINES

WHITE WINE

**NOVITA VENEZIE
PINOT GRIGIO** 24
Fresh, Clean, Quaffable 8
125ml available on request 6

**ROMANS BAY
SAUVIGNON BLANC 2021** 30
Light, Zesty, Mouth Watering 9.5
125ml available on request 7.5

PICPOUL DE PINET, LA SERRA 29
Zesty, Refreshing Finish

**MESTA ORGANIC
VERDEJO 2019** 25
Crisp, Dry, Refreshing

ROSE WINE

**LE CAMPUGET
INVITATION 2021** 25
Refreshing, 8
Simply Delicious 6
125ml available on request

RED WINE

RIVALLANA TINTO, RIOJA 2018 26
Medium Bodied, 9
Modern, Vegan 6.5
125ml available on request

**RESERVA, VALLE DE CURICO,
MERLOT 2018** 25
Medium Bodied,
Easy Drinking, Vegan

**EL CAMINO MENDOZA
MALBEC 2018** 25
Rich, Smoky, Well Balanced

**SACHETTO TREVENEZIE
PINOT NOIR 2020** 28
Light bodied, Refreshing finish

PROSECCO

Small Bottle 11
Large Bottle 32

BANG FAVOURITES

From Black Shuck Distillery

GIN & TONIC 7/10
White Label, Blush, Passion

SLOE ROYALE 15
Prosecco & Sloe Gin

VODKA & FRESH ORANGE 7/10

BANG BLOODY MARY 7

SLOE GIN 4/8

HONEY RUM LIQUEUR 4/8

DAMSON PORT LIQUEUR 4/8