



Food menu



Breakfasts Served until 12pm	Brunch Served until 3pm	Sandwiches Served until 3pm
Full English £12.50 1 Sausage, 2 Bacon, 2 Eggs, ½ Tomato, Sauteed mushrooms, Beans, Hash brown & Toast ● The Vege £12.00 2 Vege' sausages, 2 Eggs, ½ Tomato, Beans, Hash brown, Sauteed mushrooms & Toast ● The Vegan £11.00 2 Vege' sausages, Raw Spinach, ½ Tomato, Beans, Hash brown, Avocado & Toast ●●●● The Skinny £11.00 Raw spinach, Avocado, ½ Tomato, 2 Poached eggs, Beans, Sauteed mushrooms, Sourdough Toast ●● Homemade Granola £8.50 Made with Oats, Coconut, Dried fruit, Mixed nuts, Honey & Cinnamon. Served with Yoghurt & Berry compote ●●	Eggs Benedict £10.50 Toasted bagel or sourdough, with bacon and 2 poached eggs. Topped with hollandaise sauce and rocket ● Eggs Arlington £11.25 Toasted bagel or sourdough, with smoked salmon and 2 poached eggs. Topped with hollandaise sauce and rocket ● Eggs Florentine £9.75 Toasted bagel or sourdough, with wilted spinach and 2 poached eggs. Topped with hollandaise sauce and rocket ●● Avocado, Spinach & Sunblushed tomato £11.75 Smashed avocado, spinach & sun blushed tomatoes on toasted sourdough. Topped with rocket and drizzled in balsamic glaze ●●●● Eggs on Sourdough £8.00 2 Eggs, cooked your way on toasted sourdough, topped with rocket ●●● Brunch Bagel £10.50 Toasted bagel with butcher's sausage, bacon, fried egg & Emmental cheese. Served on a small bed of rocket ●● Mushrooms & Stilton £10.00 Sauteed mushrooms, cooked with stilton cheese, On toasted sourdough with rocket & red onion marmalade ●● French Toast £9.95 Grilled sourdough, soaked in an a mixture of egg, vanilla, sugar, cinnamon and cream. Served with crème fraiche, berry compote & maple syrup ●● Pancakes £9.95 3 American style pancakes, served with crème fraiche, berry compote & maple syrup ●●●	All sandwiches are available on white, granary or gluten free bread. Served with a side salad & coleslaw Ham & Coleslaw ● £8.00 Cheese & Red onion marmalade ●● £8.00 Tuna Mayo & cucumber ●● £8.50 BLT ●● £8.50 Houmous, tomato & spinach ●●●● £8.00 Salmon, cream cheese & cucumber ●●●● £10.25 Sausage or Bacon ● £8.00 Egg Mayo & cress ●● £7.50 Crab (when in season) ●● £10.25
		Homemade Soup Served until 3pm Served with a chunk of Granary bread Please see the board or ask a member of staff for today's soup £7.95
Extras Beans, ½ Tomato ●●● £1.60 Egg ●● £1.60 Sauteed mushrooms ●● £1.75 Spinach, Hash Brown ●●● £1.75 Sausage £2.10 Bacon ●● £1.35 Vege Sausage ●●● £2.10 ½ Avocado ●●● £3.10 Smoked salmon ●● £3.10 Jam, Marmalade, 85p Chutney Extra Butter 30p		Toasties Served until 3pm All Toasties are available on white, granary or gluten free bread. Served with a side salad & coleslaw Cheese & Red onion marmalade ●● £8.50 Tuna & Cheese ● £9.00 Ham & Cheese £8.50

● Contains nuts ● Gluten free ● Dairy free ● Vegan ● Vegetarian ● Gluten free alternative ● Dairy free alternative ● Vegan alternative

All of our food is prepared in a kitchen that handles allergens. Whilst every care is taken to prevent cross contamination, we cannot guarantee that anything is allergen free.

Should you have any dietary requirements, please make staff aware



About us



Where does our name come from?	A little history	Local hero discount
A question asked by so many! So here it is.... This building has been known as Whelk Coppers since the 1930's. The name refers back to when the site was used to boil Whelks in Coppers, in wells, before being sent off to London and provincial markets. One of the wells can be seen at the back of the building, in the garden....now a home to flowers & a bird feeder.	Whelk Coppers in it's time has played many parts. First, the building was 3 fisherman's cottages. Converted into a holiday home in the 1930's, after this it acted as an Officer's billet during the second world war. There are also reports of the building being used as a Nunnery and a small private school. After a spell as self-catering holiday lets, Whelk Coppers lay empty & decaying for around 8 years. Finally, in 1992, it was given a new lease of life by Sandra & Peter Foster and became the café that it is today. Whelk Coppers is still run by the Foster family. Unique Features The wrought iron gates you walk through, and the ones at the back are reputedly designed by Walt Disney (a friend of the original owners). They were deemed so special that they spared from the scrap metal drive during the second world war. A photo of these appeared in an American maritime magazine and were referred to as 'The Sheringham Sea gates' The wood panelling inside the building is Indian Teak and was salvaged from a British Navy frigate, built in Calcutta in 1820	Tapas evenings
		NHS, RNLI, Fire, Coastguards & Armed forces- Show your I.D/ blue light card at the till and receive 15% of your bill.
		We regularly run themed, tapas style dining evenings. Each time, with our take on a different cuisine. These nights are bookings only, Keep an eye out on our social media for updates
Love local		
We try to source produce from local suppliers.... Sausages & bacon from Banning's butchers, Sheringham Fruit & Veg from Dawn Fresh, Sheringham Bread & Teacakes from Krusty Loaf, Fakenham Coffee from Green Farm Coffee, Norwich We also only use Free range eggs.		

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