

# Lunch

## Mixed marinated olives

toasted bread, olive oil & balsamic £3.95

Homemade soup of the day £5.25

## Dressed Cromer crab

seasonal leaves, lemon & chive mayonnaise £8.50

## Brancaster Staithe oysters

served natural with lemon

*or* Brancaster beer battered with tartar sauce

£1.70p each or £9.50per \_ dozen

## Breaded salmon and potato fishcake

grain mustard, caper & herb sauce £6.25

*or* as a main course with fine beans £8.50

## The White Horse seafood platter

natural oyster, Letzer's locally smoked shell on prawns and smoked salmon,  
potted smoked mackerel, crayfish & crab cocktail, toasted bread £10.50

## The White Horse bouillabaisse

sauce rouille £12.95

## Brancaster Beer battered cod

pease pudding, hand cut chips, homemade tartare sauce £11.95

## Naturally smoked haddock

soft poached egg, spring onion mash, peas & herb cream sauce £10.75

## Slow roast belly of pork with crackling

Lyonnais potatoes, baby leek, Aspall's Cyder sauce £11.50

## Chop steak burger

homemade tomato relish, smoked bacon with cheese & chips £9.50

## Pan fried sirloin steak

garlic and green peppercorn butter, sunblush tomato and red onion salad,  
mushroom & hand cut chips £17.50

## Ragout of potato gnocchi

sunblush tomato, wild mushroom, Parmesan & garlic cream £10.25