

# Aperitifs

Ciabatta with balsamic & olive oil Chargrilled artichokes  
Marinated vegetables Kalamata olives  
£2.25 each

125 ml 50 ml

Jansz Sparkling Wine £6.20 Manzanilla Sherry £2.50  
Deutz Champagne £8.95 Noilly-Prat £2.50

209 Gin and Fever Tree Tonic £5.50  
-setting the new standard for G&T

## SAMPLE Starters

Homemade soup of the day  
£5.25

Brancaster Staithe oysters  
served natural with lemon, or tempura  
£1.75 each

*or*

£9.95 per ½ dozen (£2.50 supplement for DBB)

Smoked mackerel fishcakes  
dill tartare, carrot & celeriac remoulade, Norfolk pea shoots £6.50

Smoked salt cured salmon  
caper, dill & mustard dressing, mixed shoots £6.95

Warm pork rilette, smoked quail eggs, crispy shallot ring,  
homemade salad cream £6.95

Local ham hock terrine  
homemade caraway seed bread, quince chutney £ 6.95  
Verrine of creamed goat's cheese  
beetroot jelly, candied walnuts, tomato concasse, Italian flatbread £7.00

Please let us know if you have any dietary requirements

A discretionary charge of 12.5% will be added to tables of 6 or more

# *The White Horse*

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

