

DINNER Starters

Homemade soup of the day £5.25

Brancaster Staithe oysters served natural with lemon *or*
black sesame tempura with green chilli & Thai basil sauce, oriental salad
£1.70 each *or* £9.50 per 1/2 dozen (£2.00 chargeable DBB)

Cyril's Brancaster Staithe mussels poached in white wine, cream, & parsley £6.50/£9.50

Cromer crab & vegetable spring roll wasabi mayonnaise, daikon & coriander salad £7.25

Sweet yellow chilli and ginger marinated tiger prawns
soba noodles, Asian style salad, soy, fish sauce and sesame dressing £5.95

Home smoked breast of Gressingham duck beetroot tatin, sweetcorn purée, orange syrup £6.95

Norfolk pork belly terrine wild mushrooms and green peppercorns, apple and plum chutney £5.95

Baked potato and herb gnocchi caponata garnish, local Binham Blue style crottin £6.50

Twice baked Wighton cheese soufflé quince compote, sunblush tomato & balsamic onion salad, garlic crostini £6.50

DINNER Mains

The White Horse bouillabaisse Saffron new potatoes & sauce rouille £13.95

Baked whole plaice Crayfish and dill butter, Lyonnaise potatoes £13.95

Pan-fried fillet of sea bass
parsnip purée, creamed salsify, chanterelles, baby leeks & pancetta red wine jus £15.95

Poached supreme of halibut in Rioja
local crab tortellini, Rioja syrup, caviar and horseradish foam £17.95

Roast breast of wild duck and confit leg
mashed peas, crushed herb potatoes and wild mushroom jus £14.50

Pan fried best end of local lamb with braised shoulder
root vegetable gratin, braised chicory, shallot confit, sauce foie gras £17.50

Twenty-eight day matured Norfolk beef garlic & green peppercorn butter, mushroom & hand cut chips

Fillet steak £22.50

Sirloin £17.50

Feuilleté of wild mushroom & semi dried tomato ragout Saffron and olive oil mash, herb oil £10.95

Risotto of roast cauliflower & Norfolk Dapple cheese soft poached free-range hen's egg, truffle & Parmesan foam
£11.50

All dishes as stated on the menu,
if you require any extras please order accordingly at £2.50 per item

Beetroot & chives

Minted peas and fine beans

Minted new potatoes

Sunblush tomato & olive mixed leaf salad

Hand cut chips



DINNER Desserts

The White Horse lemon tart with cassis sorbet

Sticky date pudding with toffee sauce & clotted cream ice cream

Trio of oranges

Grand Marnier pannacotta with blood orange sorbet, marinated oranges

Pear cheesecake with Florentine & Poire William compote

Dark chocolate fondant with kirsch cherries & pistachio ice cream
(allow 12 minutes cooking time)

£5.95

Assiette of White Horse desserts – to share

Lemon tart, pear cheesecake, Grand Marnier pannacotta, chocolate fondant, clotted cream ice cream

£12.50

Homemade ice cream - vanilla, rum & raisin, cappuccino & hazelnut

Homemade sorbet – blood orange, kiwi, passion fruit

£4.95

Selection of Norfolk cheese
(Norfolk Dapple, Wighton, Walsingham, Binham Blue)
with homemade biscuits

£6.95

