

## The White Horse - LUNCH - Sample Menu

Marinated mixed olives  
toasted bread, olive oil and balsamic dressing £3.50

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

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

Breaded salmon and potato fishcakes  
grain mustard, caper and herb sauce £6.25  
or as a main course with fine beans £8.50

White Horse fruits of the sea  
Natural oyster, potted poached salmon, locally smoked shell-on prawns,  
Letzer's smoked salmon, dressed crab £14.95

Brancaster beer battered cod fillet  
pease pudding, hand cut chips, and homemade tartare sauce £11.95

Naturally smoked haddock  
soft poached egg, spring onion mash, pea and herb cream sauce £9.25

The White Horse fish stew  
sauce rouille £8.75

Slow roast belly of pork  
crackling, roast roots and Bramley apple purée £8.50

Chop steak burger  
homemade tomato relish, gem lettuce, mayonnaise, smoked bacon,  
Cheddar cheese on focaccia roll and chips £8.95

Locally sourced pork sausages  
mashed potato and onion gravy £7.95

Pan fried 8oz local sirloin steak  
garlic and green peppercorn butter, sunblush tomato and red onion salad,  
mushroom and hand cut chips £17.50

Fresh tagliatelle  
wild mushrooms, garlic and leeks, Binham Blue cream sauce £8.75

Please let us know if you have any dietary requirements

## The White Horse – Daily Specials LUNCH – Sample Menu

Sweet yellow chilli and ginger marinated tiger prawns  
soba noodles, Asian style salad, soy and sesame dressing £6.25

Terrine of potted pork belly,  
apple and plum chutney, balsamic onion and gherkin salad £6.25

Baked potato and herb gnocchi  
caponata garnish, local Wighton cheese crottin £6.50



Poached fillet of black bream  
pearl barley broth, scallop and salmon dumpling sauce £14.95

Pan fried best end of lamb with braised shoulder  
parsley mash, braised chicory, shallot confit, red wine sauce £15.95

Potato cake fritter  
marinated artichokes, field mushroom, truffle-fried hen's egg, spinach cream sauce £10.95

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

Beetroot & chives  
Minted fine beans and peas  
Minted new potatoes  
Sunblush tomato & olive mixed leaf salad  
Hand cut chips

## DESSERTS – Sample Menu

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 and pistachio ice cream  
(Please 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

Home made ice cream – vanilla, rum & raisin,  
cappuccino & hazelnut  
Home made sorbet – blood orange, kiwi, passion fruit  
£4.95

Selection of Norfolk cheeses  
(Norfolk Dapple, Wighton, Walsingham, Binham Blue)  
with homemade biscuits  
£6.95