

White Horse sourdough & butter £4

Harlequin olives £4

Starters

Brancaster oysters

natural (MO SD) / tempura (G MO) / soy, sesame & spring onion (S MO SE) / grilled with garlic & herb (M MO)
£3.00 each / £17.00 half dozen

‘Staithe Smokehouse’ salmon £10.00

horseradish, dill, lilliput capers, lemon
(F M MU SD)

Seared scallops £14.00

shallot, coriander, nduja butter, lime
(MO M SD)

‘Holkham Estate’ venison carpaccio £9.00

Autumn parsnip, pickles, 16 month aged parmesan
(M SD G)

Garam masala spiced cauliflower £7.50

spinach, medjool date puree, ‘Nurtured in Norfolk’ coriander, Bhaji scraps
(M G V)

Autumn Salad £7.95

Mr Buckenham’s harissa roast squash, tender stem, roasted seeds, quinoa, heritage carrot & feta
(M V SD MU)

Mains

Flat fish of the day – *grilled whole on the bone*

Kings Lynn brown shrimp butter, Norfolk peer potatoes, collard green
(F M G CE MO CR) **£market Price**

‘Perfick Pork’ tenderloin

roasted roscoff onion, sage & apple, Norfolk peer hassle back potatoes, carrot, jus (M SD CE) **£16.50**

Aged 8oz sirloin steak

Ferndale Farm Dapple mash, truffled wild mushrooms, roast tomato, thyme jus
(M SD CE MU) **£27.00**

‘Brancaster Bay’ mussels

white wine, shallots, celery, garlic cream, sourdough
(MO M G CE SD) **£16.00**

Norfolk wild mushroom risotto

Autumn truffle, walnut (M N CE V) **£15.50**

Fish and Chips – Line caught cod

triple cooked chips, White Horse condiments
(F M G CE SD MU E) **£15.00**

Grilled North Sea lobster

garlic & parsley butter, gremolata fries, Blakeney leaf salad
(MO M G SD MU)
half **£28.00** / whole **£35.00**

‘White Horse’ dry aged beef burger

whole grain mustard and celeriac remoulade, pickled cucumber, tomato, Ferndale Farm Dapple, salty fries
(G E MU M SD CE) **£14.50**

Roast courgette & cherry tomato linguine

spinach, feta, harissa, lemon (G M V) **£14.00**

Sides £4

hand cuts chips or salty fries (G V)
buttered greens (M V)
mixed salad (SD G MU)

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order.

One of our management team will be happy to help should you have any questions

Allergen Key: Celery/Celery CE, Gluten G, Crustaceans CR, Egg E, Fish F, Lupin L, Vegetarian V Milk M, Mustard MU, Nuts N, Peanuts P, Sesame SE, Soya S, Sulphites SD, Molluscs MO