

# SAMPLE A LA CARTE MENU

The White Horse



## Nibbles

Sourdough,  
Autumn Wild Mushroom Butter,  
'Staithe Smokehouse' Salt £4.50  
(M SE MU G V)

Salted Lemon & Garlic  
Marinated Nocellara Olives £5  
(V L)

## Oysters & Bubbles

British Rock Oysters - £10 for 3 - £19 for 6 - £36 for 12  
A choice of:

Natural with shallot vinegar (MO SD) | Tempura with sweet chilli sauce (G.MO) | Natural with a Vietnamese dressing, crispy onion (SD.MO S SE G)

**Nyetimber Classic Cuvee 125ml £13.50 / Nyetimber Rose 125ml £14.50 / Nyetimber Blanc de Blanc £15**

## Starters

Norfolk Pigeon Breast £9  
pearl barley, pickled blackberries, jus  
(CE G M SD)  
MAY CONTAIN SHOT

Aged Beef Carpaccio £11  
parmesan, artichoke, chestnut  
(M CE G MU)

'Staithe Smokehouse' Salmon £10.50  
Vietnamese, yuzu, crème fraîche, radish, sesame  
(F M SD S SE G)

Seared King Scallops £14.50  
caramelized cauliflower, sumac, puffed rice  
(MO M CE)

Lobster Bisque £8.50  
smoked crevette, rouille, rye croute  
(G E F SD CR CE M)

Delice de Bourgogne £10.50  
roasted beetroot, horseradish salsa verde, hazelnut  
(M SD MU V N)

## Mains

Tom Large's Brancaster Bay Mussels £17.50  
white wine, shallot & garlic cream, ciabatta (MO CE SD G E M)

Pan Roasted Stone Bass £18.50  
salted lemon & brown crab croquette, cabbage, roasted fish bone sauce,  
Granny Smith apple (CE CR F SD G E M L MU)

Fish & Chips £16.50  
(MSC certified cod)  
thick cut chips, 'White Horse' condiments (F G CE SD MU E)

Gressingham Duck Breast £24.50  
cocotte potato, kale, celeriac, pickled blackberry jus (M CE SD)

'Marshed Grazed' 40-day Dry Aged 8oz Sirloin £28.50  
gremolata chips, garlic butter, Diane sauce, leaf salad (M SD G CE MU F)

Chargrilled Aubergine £15  
yogurt, hazelnut dukkha, salt baked celeriac, kale, coriander oil  
(M CE SD SE V N)

Norfolk Foraged Wild Mushroom Risotto £16.50  
artichoke, spinach  
(CE S G SD V M)

Dry Aged Beef Burger £15.50  
parmesan and truffe aioli, gem lettuce, celeriac slaw, cheese, Brancaster Brewery battered onion rings, gherkin, salty skin on fries  
(G E M CE MU SD SE)

## Seafood Platter to Share £65

DBB Supplement £15

langoustine *subject to availability*, crispy squid, 'Staithe Smokehouse' salmon & shell on crevettes,  
crayfish & prawn cocktail, British Rock oysters with shallot vinegar,  
saffron pickled cockles, smoked mackerel, lemon mayo, sourdough (CR F MO SD G E CE MU)  
Add 4 British Rock oysters £12 (MO SD)

## Sides £4.50

Gremolata Thick Cut Chips (G V)  
Herbed Mashed Potato (M V)

Roasted Autumn Cabbage  
Anchovy Butter (M F V)  
Salty Skinny Fries (G V)

Buttered Herb New Potatoes (M V)  
Garden Leaves, House Dressing  
(SD SE S 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/Celeriac CE, Gluten G, Crustacean CR, Egg E, Fish F, Lupin L, Vegetarian V,

Milk M, Mustard MU, Nuts N, Peanut P, Sesame SE, Soya S, Sulphites SD, Molluscs MO

PLEASE ASK FOR VEGAN MENU