



Sample Marshside Menu

ALL OF OUR FOOD IS SERVED WITH ECO-FRIENDLY COMPOSTIBLE PLATES, POTS & CUTLERY

Native Rock oysters £3 each or £17 for ½ dozen
 natural with shallot vinegar (MO.SD) *or* natural with Vietnamese dressing (SD.MO.S.G)

Nyetimber Classic Cuvée 125ml - £13.50 Nyetimber Rose 125ml - £14.50

Small picks

‘Staithe Smokehouse’ salmon £7
 sourdough, fennel slaw, capers (SD.F.M.G.E)

‘Burnham Overy’ saffron pickled cockles (MO.MU.SD) £5.50

‘Staithe Smokehouse’ shell on prawns £6
 lemon mayonnaise (E.CR.SD.CE)

Prawn & crayfish cocktail £6.50
 (E.SD.CR.F.CE.G)

Burrata & tomato salad £8
 pesto, wild rocket (M.N.SD)

Crispy calamari £7
 roasted garlic aioli (G.E.MO)

Mains

Dressed Cromer crab £14.50
 spring onion, smoked salt & chive potato salad (CE.MU.SD.M.E.CR)

Robata grilled king prawns £13.50
 soy, chilli & lime dressing, Asian slaw, skin on fries (CR.SD.S.G.E)

Lime and herb marinated chicken skewers £11
 cous cous, rose harissa, Greek yogurt, salsa verde (G.E.M.MU.SD.CE)

Robata grilled halloumi & cous cous salad £11
 rose harrisa, Greek yogurt, salsa verde (G.E.M.MU.SD)

‘Staithe Smokehouse’ hot smoked salmon & new potato salad £14
 fine beans, black olives, horseradish, chive & crème fraiche dressing, boiled egg (F.M.MU.SD.E)

‘North Sea’ lobster & fries £*market price*
 grilled with garlic & herb butter half or whole (*Subject to availability*) (CR.MU.M.SD.F)

‘THE WHITE HORSE’ SEAFOOD PLATTER £65

(CR.F.MO.SD.G.E.MU.CE)

Half chilled ‘North Sea’ lobster, dressed Cromer crab, crayfish & prawn cocktail,
 ‘Staithe Smokehouse’ salmon & shell on prawns, Native Rock oysters with shallot vinegar,
 saffron pickled cockles, smoked mackerel, sourdough, lemon mayo, ‘White Horse’ salad

Add ½ lobster £*market price*

SIDES £3.50 each

Skin on fries // Sourdough & salted butter // Tomato, rocket & parmesan // Spring onion & smoked salt potato salad
 (G.V) (G.M) (MU.SD.V) (M.V)

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.

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