
Nibbles

Cromer Craft Seeded Rye Sourdough,
salted Butter £5.50
(M MU G V) 689kcal

Nocellara Olives £5
(V) 130kcal

Iberian acorn fed ham £5
(SD) 5kcal

Oysters & Bubbles

British Rock Oysters - £11 for 3 - £20 for 6 - £37 for 12

A choice of:

Natural with aspartic shallot vinegar | Tempura with sweet chilli sauce | Natural with a Vietnamese dressing, crispy onion
(MO SD) 52 kcal (per oyster) (G F SE MO) 119kcal (per oyster) (SD MO S SE G) 65kcal (per oyster)

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

Starters

Kombu Pork Belly £10
Pak choi, corn, pineapple,
pickled ginger
(CE N MU F SE SD S G) 370kcal

'Staithe Smokehouse'
Salmon £12.50
Lilliput capers & lemon
(M F SD CR MO) 304kcal

Grilled
Mackerel £10.50
Tomato panzanella,
sherry vinegar dressing
(G F N S M E) 698kcal

Aged Grass Fed Hereford
Beef Carpaccio £13.50
pickled girolles, summer truffle,
black garlic, crispy shallot
(MU SD E G F) 336kcal

Roast Scallops £16
Norfolk lobster bisque, chive
(CE SD M G MO CR) 175kcal

Burrata £12.50
radicchio, watermelon, pea's,
salsa Verde
(MU SD M G V) 520kcal

Mains

Whole Grilled North Sea Lobster £MP
Old bay skin on fries, house salad
Garlic & herb Butter (E M CR SD MU F G) 952kcal

Free range chicken breast £24
Potato fondant, hispi, nduja crumb, jus
(CE G M SD) 388kcal

Dressed Cromer Crab £17.50
Warm Norfolk peer potato's, Blakeney leaves, citrus mayo
(CR SD M MU G CE E) 82kcal

Day boat catch of the day £MP
marsh samphire, nut brown butter, caper (F MO M SD)

Fish & Chips £17.50
thick cut chips, 'White Horse' condiments
(F G CE SD MU E) 1462kcal

Dry Aged Beef Burger £17.50
burger sauce, gem lettuce, red cabbage slaw, gherkin,
classic burger cheese, Brancaster brewery battered onion rings,
salty skin on fries (G E M CE MU SD SE) 1671kcal **BAR ONLY**

Chalk Stream Trout £26
champ potato, Brancaster sea herbs,
split chive cream, clams (CE SD M MO F) 878kcal

Harissa Roasted Cauliflower £16
chickpeas, Zhoug, coriander, pomegranate
(S M N G MU SD P SE) 685kcal

'Marsh Grazed' 40-day Dry Aged 8oz Sirloin £34
gremolata fries, café de Paris butter, Caesar salad
(M CE E MU SD G F) 1319kcal
Add peppercorn sauce £3 (CE M SD) 346kcal
Add ½ Lobster £MP (M CR) 214kcal

Summer Vegetable Risotto £16.50
Broad beans, pea's, feta, mint pesto,
courgette fritter
(CE G E M MU S SD) 524kcal

Seafood Platter to Share £79

half chilled North Sea lobster (subject to availability), dressed Cromer crab, 'Staithe Smokehouse' salmon & shell on crevettes with Marie-Rose sauce, four British Rock oysters with shallot vinegar, cold water prawns, saffron pickled cockles, smoked mackerel, condiments, bread
(CR F MO SD SE G E CE MU) 904kcal (per person)
Add 4 British Rock oysters £12 (MO SD) 96kcal Add ½ North Sea lobster £MP (CR) 214kcal

Sides £5 each

Skin on Fries (G V) 284kcal | Tomato, basil pesto, parmesan (M V) 128kcal |
Summer greens, (F G M SD MU CE) 119kcal | Buttered Norfolk peers, smoked Maldon salt (M V) 468kcal
White horse garden salad (MU SD) 46 kcal

Adults need around 2000kcal a day

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, 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