

Whilst you are waiting £4.50 each

Mixed sourdough & Fen Farm butter,
crispy chicken skin (M G)

Roast garlic hummus Harlequin olives,
flat bread (SE MU G M V)

Salt cod & potato bon bons,
curry sauce (G E M F SD CE)

Starters

Brancaster oysters

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

Spicy Cromer crab soup £8.00

Fen Farm yoghurt, coriander
(M CR SD CE)

“Staithe Smoke

House” salmon £10.00

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

Seared scallops £14.00

shallot, coriander, nduja butter, lime
(MO M SD) DBB Supplement £4

‘Holkham Estate’ venison carpaccio £9.00

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

Garam masala spiced cauliflower £7.95

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

Autumn Salad £7.95

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

Mains

Flat fish of the day (*grilled whole on the bone*)

£market Price

cockle & parsley butter, Norfolk Peer potatoes, tenderstem
broccoli
(F M CE MO CR)

Fish and Chips (*line caught*) £15.50

triple cooked chips, ‘White Horse’ condiments
(F M G CE SD MU E)#

‘White Horse’ dry aged beef burger £14.50

whole grain mustard and celeriac remoulade, pickled
cucumber, tomato, Fernadlae farm dapple, salty fries
(G E MU M SD CE)

‘Brancaster Bay’ mussels £16.00

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

Pan roast salmon £16.50

Dapple mash, ‘Staithe Smokehouse’ haddock, sweetcorn,
mussels & King prawn chowder
(F M CE CR MO)

‘White Horse’ seafood linguini £24.00

crab, cockles, ‘Brancaster Bay’ mussels, North Sea lobster,
Norfolk saffron, shellfish bisque
(MO M G CR CE SD F)

‘Perfick Pork’ tenderloin £16.50

roasted roscoff onion, sage & apple, Norfolk Peer hassle back
potatoes, carrot, jus
(M SD G CE)

28-day dry aged sirloin steak £27.00

salty fries, locally foraged wild mushrooms, peppercorn sauce,
sun blush tomato & 16-month aged parmesan, Blakeney leaves
(M SD G CE MU) DBB supplement £5

Norfolk wild mushroom risotto £15.50

Autumn truffle, walnut (M N CE V)

Roast Norfolk butternut pumpkin £15.00

kale, Binham Blue, sage crumble
(G M V)

Sides £4.00 each

Triple cooked chips,
curry sauce
(G V)

Tenderstem broccoli,
roasted almond & herb
butter (M N V)

Mr. Buckenham’s
Norfolk squash, The
Farmhouse honey,
pumpkin seed (V)

Jonny Cubit’s Blakeney
leaf salad, sun blushed
tomatoes & aged
parmesan (M MU SD V)

Buttered greens (M V)

Salty skin on fries (G 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 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, 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