



Cromer Craft Seeded Rye Sourdough,
Whipped Butter, Yeast Extract £5.50
(M CE MU G V) 658kcal

Salted Lemon & Garlic
Marinated Nocellara Olives £5
(V) 162kcal

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)
24kcal (per oyster) 119kcal (per oyster) 65kcal (per oyster)

Starters

Crispy Spring
Lamb Belly £10.50
gem, mint salsa verde, peas, onion
(CE G M SD F MU) 272kcal

Aged Grass Fed Hereford
Beef Carpaccio £12.50
beetroot, horseradish, parmesan
(G M S MU) 185kcal

'Staithe Smokehouse'
Salmon £12
cold press rapeseed, caper, shallot
(M F SD) 273kcal

Baked King Scallops £16
wild garlic crumb, prosciutto ham
(G M MO) 92kcal

Shellfish Bisque £10.50
hand-picked crab, harissa,
fennel cracker
(G M F SD CR CE) 847kcal

BBQ Purple
Sprouting Broccoli £9.50
goat's curd, gochujang,
smoked almonds
(G E M SD S V N) 349kcal

Mains

Whole Grilled North Sea Lobster £MP
Skin on fries, House Salad,
'White Horse' Thermidor Sauce (G E M CR SD MU) 820kcal
or foraged Wild Garlic Butter (E M CR SD MU) 952kcal

Pan Fried Bream £24
romesco, artichoke, saffron potato, sea herbs, clams
(G M F SD MO) 1139kcal

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

Butter Roasted Hake £26
Norfolk brown shrimp & sauté spring cabbage, herb rösti,
champagne & caviar sauce (F M CE SD CR) 754kcal

Spring Pea, Courgette & Leek Risotto £16
saffron, chive, lemon
(G CE SD V M) 1275kcal

Norfolk Free Range Chicken Breast £22
crisp potato press, black garlic, shallot,
King Oyster mushroom, truffle jus
(M CE SD) 747kcal

'Marsh Grazed' 40-day Dry Aged 8oz Sirloin £32
gremolata fries, café de Paris butter, Caesar salad
(M CE MU SD G F) 1319kcal
Add peppercorn sauce £2.50 (CE M SD) - 346kcal
Add ½ Lobster £MP (M CR) 214kcal

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

Roasted Heritage Carrots £16.50
burrata, spiced chickpea, Zhoug
(M G CE SD V) 946kcal

Seafood Platter to Share £79

half chilled North Sea lobster (*subject to availability*), dressed Cromer crab, 'Staithe Smokehouse' salmon & shell on crevettes,
four British Rock oysters with shallot vinegar, saffron pickled cockles, smoked mackerel, cold water prawns, sourdough, lemon mayo
(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

Salty Fries (G V) 284kcal
Salt & Pepper Tempura Green Beans
(G V) 90kcal

House Salad, tomato, cucumber,
honey dressing, smoked almonds
(SD MU N V) 137kcal

Gremolata Roasted Carrots
(M V) 133kcal
Norfolk Peer Potatoes,
mint salsa verde
(M F MU SD V) 295kcal

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