
Nibbles

Cromer Craft
Seeded Rye Sourdough,
whipped salted butter £5.50
689kcal

Nocellara Olives £5
130kcal

Honey Glazed
Chorizo Picante £8
53kcal

Rose Harissa Chickpeas
Hummus, Flat Bread £8.50
783kcal

Oysters & Bubbles

British Rock Oysters - £13 for 3 - £21 for 6 - £39 for 12

A choice of: DBB supplement £8 & £15

Natural with shallot vinegar | Tempura with sweet chilli sauce | Natural with a Vietnamese dressing, crispy onion
52kcal (per oyster) 119kcal (per oyster) 65kcal (per oyster)

(Consuming raw shellfish could increase your chance of foodborne illness)

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

Starters

Norfolk Pigeon Breast £12
pearl barley, blackberry,
parsnip, date *120kcal*

Holkham Estate
Venison Carpaccio £13.50
red cabbage puree, pear, hazelnut *248kcal*

Shellfish Minestrone £10.50
clam, crayfish, prawn *207kcal*

Superfood Salad £8.50
quinoa, beetroot, broccoli,
seeds, feta, cress, pomegranate, mint *342kcal*

Add smoked salmon £8 404kcal
Add yellowfin tuna £8 434kcal

'Staithe Smokehouse' Salmon £13
caper, shallot, dill *211kcal*

Puglia Burrata £12.50
Nam Jim, Thai basil,
wonton, togarashi *605kcal*

Seared King Scallops £16.50
'Fruit Pig' black pudding, celeriac,
Granny Smith, thyme crumble *176kcal*
DBB supplement £3

Mains

Tom Large's Brancaster Mussels
white wine, celery, shallot,
garlic & herb cream, sourdough
Starter £12.50 *756kcal* - Main £19.50 *1064kcal*

Pan Roasted Stone Bass £22.50
crispy potato, kale, Brancaster Oyster velouté, caviar, soused
cucumber *402kcal*

Marsh Grazed 8oz Sirloin £34
gremolata fries, Nduja butter,
rocket & aged parmesan *1313kcal*
DBB supplement £6

Add peppercorn sauce £3 145kcal
Add 3 shell on tiger prawns £6 305kcal

Roasted Cod Loin £24.50
hasselback potato, leeks, wild mushroom,
pancetta, jus *537kcal*

Day Boat Fish of The Day £mkt price *(on the bone)*
herb sauté potatoes, autumn greens, clam & cockle,
smoked fish cream sauce *767kcal*

'White Horse' Grilled Seafood £34
tiger prawns, Brancaster mussels, clams, scallop, cod,
Brancaster oyster, Nduja butter *768kcal*
DBB supplement £6

Roast Cannon of Lamb £28
mashed potato, cauliflower, harissa salsa verde,
dukkha, jus *536kcal*
(please allow 20 minutes cooking time)

Brancaster Beer Battered Haddock £19
thick cut chips, crushed peas, tartare *1295kcal*

Foraged Wild Mushroom Arancini £17.50
kale, celeriac, aged parmesan,
crumble *1268kcal*

Chargrilled Courgettes £16.50
harissa spring onion cous cous,
feta, pomegranate, spinach, Zhoug *617kcal*

Seafood Platter to Share £84

Dressed Cromer Crab, seared yellow fin tuna pickled ginger, four British Rock oysters with shallot vinegar,
'Staithe Smokehouse' salmon, shell on crevettes with Marie-Rose sauce,
cold water prawn cocktail, caviar, saffron pickled cockles, smoked mackerel, pesto chilled Brancaster Mussels,

condiments, sourdough *930kcal per person*
DBB supplement £15 per person

Add 4 British Rock oysters £12 96kcal

Sides £5 each

Gremolata Skin on Fries *412kcal* / Buttered New Potatoes *465kcal*
Autumnal Greens *256kcal*

Norfolk Honey Roasted Chantany Carrots, thyme crumb *253kcal* / Rocket & Aged Parmesan, semi dried tomatoes *189kcal*

Adults need around 2000kcal a day

Although we take care when prepare our Game products some may still contain shot. Although we take care when preparing our seafood some items may still contain small bones
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

(We do not recommend consuming large amounts of alcohol with raw oysters)

PLEASE ASK FOR VEGAN MENU