



Nibbles

Sourdough, seaweed butter £4
(M.V.G)

Gordal Olives £3.75
(MU.V)

Oysters & Bubbles

Brancaster Oysters £3 each or £17 for ½ dozen
A choice of:

Natural with shallot vinegar (MO.SD) | Tempura with sweet chilli sauce (G.MO) | Natural with a Vietnamese dressing (SD.MO.S.G)

Nyetimber Classic Cuvée 125ml - £13.50

Starters

Confit free range Chicken Press £8
English truffle, Caesar, cured yolk
(CE.SD.E.G.F.M)

Shellfish Bisque £8.50
Cromer crab beignets, rouille, sourdough
(G.E.F.SD.CR.CE)

‘Staithe Smokehouse’ Salmon £10
cucumber, rye, crème fraiche
(F.M.G.SD.MU)

Norfolk Asparagus £8.50
soft poached hen's egg, hollandaise, aged parmesan
(E.M.SD.V)

Seared King Scallops £12.50
seaweed butter, foraged marsh herbs, coral crumb
(MO.M.G)

Superfood Salad £7.50
tenderstem broccoli, carrot, quinoa, mint, edamame beans,
feta, Farmhouse honey & mustard dressing
(M.SD.CE.S.V)

Mains

Dressed Cromer Crab £15.50
spring onion & smoked salt potatoes, sour cream, leaves (CR.G.M.SD.MU)

‘The White Horse’ Seafood Linguine £18.50
clams, squid, prawns, mussels, cherry tomato, shellfish bisque (M.CR.MO.G.SD)

Pan roast Stone Bass £17.50
Burnham saffron potatoes, sea beets, ‘King’s Lynn’ brown shrimp, lemon & caper butter sauce (CE.CR.F.SD.M)

Fish & Chips £15
(Msc certified cod)
triple cooked chips, ‘White Horse’ condiments (F.G.CE.SD.MU.E)

Half or whole Grilled ‘North Sea’ Lobster £M.P subject to availability
tomato & cucumber leaf salad, fennel slaw, seaweed fries, hollandaise (CR.SD.MU.G.E.M)

‘Marsh grazed’ 40-day dry aged Sirloin £24.50
Triple cooked chips, peppercorn sauce (M.SD.G.CE.MU)

Rose Harissa & Feta Arancini £14.50
charred courgette, spinach, romesco sauce (G.E.M.CE.SD.V)

Dry aged Beef Burger £14.50
burger sauce, classic burger cheese, gem lettuce, ‘White Horse’ slaw, crispy onion, salty skin on fries (G.E.M.CE.MU.SD)

Seafood Platter to Share £65

Half chilled ‘North Sea’ lobster, dressed Cromer crab, crayfish & prawn cocktail, ‘Staithe Smokehouse’ salmon & shell on prawns, Ben & Cyril’s Brancaster oysters with shallot vinegar, saffron pickled cockles, smoked mackerel, lemon mayo, sourdough
(CR.F.MO.SD.G.E.CE.MU)

Add ½ Lobster M.P

Add 4 Brancaster Oysters £10

Sides £3.75ea

Triple cooked chips (G.V)

Gremolata green beans (M.V)

Mixed leaves, tomato, cucumber,
fennel, Farmhouse honey & mustard
dressing (SD.MU.V)

Salty skin on fries (G.V)

Crispy potatoes, spring onion & sour
cream (G.M.V)

Milk M, Mustard MU, Nuts N, Peanut P, Sesame SE,
Soya S, Sulphites SD, Molluscs MO

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/Celeryiac CE, Gluten G, Crustacean CR, Egg E, Fish F, Lupin L, Vegetarian V,