

Whilst you are waiting £4.50 each

Mixed sourdough, seaweed butter
(M V G)

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

Sesame squid toast,
Norfolk saffron aioli
(SE CR G E M)

Starters

Brancaster Oysters
natural (MO SD), tempura (G SE MO)
pickled apple, sea purslane (MO SD)
grilled winter truffle, cep (M MO)
£3.00 each / £17.00 half dozen
DBB Supplement £.8

**'Holkham Estate' venison
carpaccio £9.00**
parsnip, pickles,
16-month aged parmesan
(M SD G MU)

**'Staithe Smokehouse'
salmon £10.00**
beetroot, pistachio,
preserve lemon yoghurt
(F M SD N)

Seared scallops £14.00
DBB Supplement £.4
artichoke, Norfolk pears,
Kings Lynn brown shrimp butter
(MO M G SD CR)

'White Horse' chowder £8.50
'Staithe Smokehouse' haddock,
prawn and 'Brancaster Bay' mussels,
butter bean & corn.
(G M MO F SD CE CR)

Winter Salad £7.95
Mr. Buckenham's roast squash,
tenderstem broccoli, roasted seeds,
grains, pomegranate & feta, The
Farmhouse honey & beetroot dressing
(M V SD CE MU G)

**Sumac roasted
cauliflower £7.95**
salsa macha, pomegranate,
feta, freekeh
(M P SD CE G V)

Mains

Flat fish of the day (*grilled whole on the bone*)
£market Price
lilliput cappers, Heygate Farm potatoes,
chard & gremolata butter
(F M SD)

Fish & Chips (*line caught haddock*) **£15.50**
triple cooked chips, 'White Horse' condiments
(F G CE SD MU E M)

'White Horse' dry aged beef burger £14.50
wholegrain mustard & celeriac remoulade, pickled cucumber,
tomato, Ferndale 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)

'White Horse' fish pie £16.50
Dapple mash, 'Staithe Smokehouse' haddock, trout,
'Brancaster Bay' mussels & prawn chowder.
(F M CE CR MO G)

'White Horse' seafood linguine £19.50
crab, cockles, 'Brancaster Bay' mussels, prawns, chili & ragu
(MO M G CR CE SD F E)

**Swannington Farm corn fed
chicken breast £17.50**
confit leg & truffle potato press,
brussel tops, butternut squash, jus
(M SD CE)

**40-day dry aged Swannington Farm
'marsh grazed' sirloin £27.50**
DBB Supplement £.5
salty fries, locally foraged Norfolk mushrooms,
peppercorn sauce, sun blushed tomato, leaves,
16-month aged parmesan
(M SD G CE MU)

Norfolk wild mushroom £15.95
pearl barley risotto, winter chestnut, thyme oil
(M G CE V N SD)

Roast onion tart tatin £15.50
thyme, hazelnut pesto, Baron Bigod
(G E SD MU M V N)

Sides £4.00 each

Triple cooked chips,
curry sauce
(G V SD CE)

Broccoli,
roasted hazelnut
& herb pesto (M N V)

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

Leaf salad, sun blushed
tomatoes & 16-month
aged parmesan
(M MU SD V)

Salty skin on fries (G V)

Winter seasonal greens, whipped herb butter (M V)

All dishes are prepared freshly in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergenic 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