



**Nibbles**

Sourdough, seaweed butter £4  
(M.S.E.G.V)

Gordal Olives £3.75  
(MU.V)

**Oysters & Bubbles**

British Rock £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  
tempura cod cheeks, rouille, sourdough  
(G.E.F.SD.CR.CE.M)

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

Burrata £8.50  
chargrilled peach, salsa verde, leaves  
(M.SD.MU)

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, 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)  
thick cut 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  
thick cut chips, garlic butter, peppercorn sauce (M.SD.G.CE.MU)  
*Add ½ Lobster M.P (subject to availability) (CR.M) Add 4 Shell on prawns £6 (CR.M)*

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 *subject to availability*, dressed Cromer crab, crayfish & prawn cocktail,  
‘Staithe Smokehouse’ salmon & shell on prawns,  
British Rock 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 (subject to availability) (CR.M) Add 4 British Rock oysters £10 (MO.SD)*

**Sides £3.75ea**

Thick cut chips (G.V)  
Salty skin on fries (G.V)

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

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