

Sample Courtyard Menu

The White Horse



Bar snacks

Brancaster Oysters £3 each or £17 for ½ dozen

A choice of:

natural with shallot vinegar (MO.SD) | natural with tabasco (MO) | natural with a Vietnamese dressing (SD.MO.S.G)

Crispy calamari £7

roasted garlic aoli (G E M MO)

Cromer crab nachos £8

guacamole & sweetcorn, cheese sauce, spring onions, tortilla chips (G M CR)

Chargrilled king prawns £8.50

soy, chilli & lime dressing, Asian slaw (G M CRMU SD S)

Mains

Fish & Chips £15

(*Msc certified cod*), thick cut chips, 'White Horse' condiments (G E F CE SD MU E)

Swannington farm dry aged beef burger £14.50

'White Horse' burger sauce, lettuce, cabbage slaw, gherkin, cheese, skin on fries (G.E.M.CE.MU.SD)

'Marsh grazed' 40 day dry aged rump steak £16.50

skin on thick cut chips, salsa verde, leaves (G M SD MU)

Rose harissa grilled chicken & cous cous salad £12.50

Greek yoghurt, salsa verde (G M SD MU CE)

Grilled halloumi & cous cous salad £11.50

rose harissa, Greek yoghurt, salsa verde (G E M SD MU)

Dressed Cromer crab £15.50

spring onion & smoked salt potatoes, sour cream, leaves (G M SD CR MU)

Half or whole grilled 'North Sea' lobster £M.P *subject to availability*

tomato & cucumber leaf salad, fennel slaw, skin on fries, garlic butter (G E M MU SD CR)

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,

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 £3.75each

Thick cut chips (G V)

Gremolata green beans (M V)

Mixed leaves, tomato, cucumber,

Salty skin on fries (G V)

New season potatoes, spring onion
& sour cream (G M V)

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



Desserts

The White Horse's Lemon Tart £7.50
rhubarb, crème fraiche (G.E.M.V)

Tiramisu Choux Bun £7.50
mascarpone, coffee, hazelnut (G.E.M.N.V)

Pineapple Tarte Tatin £7.50
coconut crumble, rum & raisin ice cream (G.E.M.SD.V)
Please allow 15 min cooking time

Greek Yogurt Panna Cotta £7.50
pistachio granola, foraged elderflower, raspberry sorbet (M.SD.N)

Triple Chocolate Brownie £7.50
honeycomb, vanilla ice cream, caramel sauce (G.E.M.S.V)

Cheese Board £8.50
Binham Blue, Black Bomber, Tunworth, chutney & crackers (G.M.CE.SE)

Dann's Ice Cream & Sorbet £5.50 (3 scoops)
Please ask your server for today's flavors (M.E +)

Petits fours £6

Toffee Popcorn Macaroon (M.N.V) | Cherry Cone (G.M.S.V) | Brown Butter Fudge (M.V) | Mint Chocolate Truffle (M.S.SD.V)

Dessert Wine

	50ml	100ml	Bottle
Buitenverwachting 1769 Muscat 2016 Constantia, South Africa 12.5% Glorious flavours of apricots, oranges, caramel, almonds & spice, balanced by refreshing acidity	£4.50	£9	50cl £34
Rasteau Vin Doux Naturel, Domaine de Beaurenard 2015 Rhône, France 16.5% Wonderfully textured, full of intense black berry fruit & earthy spice. Perfect with chocolate.	£5.50	£11	50cl £39.50
Château Coutet Barsac 1er Cru Classe 2002 Bordeaux, France 13% Sumptuous ripe exotic fruits with honey & vanilla notes. Intriguing & Delicious	£6.50	£13	37.5cl £46

Port & Sherry (50ml)

Ferreira LBV Port, 2015 £4
Ferreira Tawny Port £3
Penny Hill Very Old Fortified £6.50
Amontillado Medium dry £3
Bristol Cream £3

Cognac (25ml)

Martell VS £3.50
Martell Cordon Bleu £10
Château de Beaulon (7yo) £5.20
Château de Beaulon (12yo) £7.50

Whisky (25ml)

Glenmorangie Signet £9.80
Glenfiddich 12yo £4.50
Laphroaig 10yo £4.80
Lagavulin 16yo £5.80
Gentleman's Jack Bourbon £4.50

Tea & Coffee

Tea

(ethically sourced high-grade tea & infusions)

Traditional English, Earl Grey, Peppermint, Chamomile, Lemon & ginger, Green tea, Fresh mint
£2.10 each

Our coffee is roasted in Hertfordshire, No. 22 is our own blend of sustainably sourced Arabica coffee, also available as decaffeinated

Espresso	£2.80	Flat White	£3.20
Americano	£2.80	Mocha	£3.20
Cappuccino	£3.20	Hot Chocolate	£3.50
Latte	£3.20	Liqueur coffee	£5.30

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