

Nibbles

‘Holme Bakery’ Seeded Sourdough £5
salted butter, confit garlic

Three Cheese Donuts £8
sour cream

Whipped
‘Staithe Smokehouse’ Salmon £6.50
Old bay crisps

Chickpea Hummus £8.50
soy bean, sumac, flat bread

Mixed Spanish Olives £5

Oysters & Fizz

Brancaster Rock Oysters - £13.50 for 3 - £24.50 for 6 - £45 for 12
a choice of:

Natural with shallot vinegar | Tempura with sweet chilli |
Natural with Thai curry, coconut | Natural with aged balsamic, frozen raspberry, lime

Natural with Parma ham, crème fraîche, caviar £6 each
(Consuming raw shellfish could increase your chance of foodborne illness)

Nyetimber Classic Cuvée 125ml £15.75 / Nyetimber Rose 125ml £16.50 / Nyetimber Blanc de Blanc £17

Starters

Crispy Swannington Ham Hock £10.50
celeriac, radish, caper

Aged Beef Carpaccio £12.50
anchovy, aged parmesan, chimichurri

‘White Horse’ Prawn Cocktail £13.50
Marie-Rose, gem, tomato

‘Staithe Smokehouse’ Salmon £13.50
lilliput caper, shallot, rapeseed

Seared King Scallops £16.50
curried apple butter

Mushroom Pâté £12
‘Holme Bakery’ sourdough, puffed rice

Superfood Salad £10.50
quinoa, broccoli, soya beans, seeds, hummus, feta,
pomegranate, leaves, honey dressing
add smoked salmon £8
add yellowfin tuna £8

Mains

Aged Parmesan & Herb Gnocchi £16.50
roast pumpkin, crispy sage, smoked almonds
(contains nuts)

Brancaster Beer Battered Fish £22.50
thick cut chips, crushed peas, curried scraps

Pan Roasted Hake £26.50
cauliflower, potato, onion, octopus jus

‘White Horse’ Hot Shellfish £34.50
Brancaster oyster, scallop, Norfolk cockles & clams,
octopus, shell on tiger prawns, Norfolk Peer potato,
rock samphire, garlic, shallot, lemon,
chilli & herb butter

Lincolnshire Celeriac £17.50
hen of the woods, cavolo nero,
thyme crumble, peppercorn

Grilled Cornish Sole £28.50
served on the bone
cockles & clams, roe butter sauce,
buttered Norfolk potatoes, seasonal greens

30-day Dry Aged Norfolk Sirloin £38.50
skin on fries, bone marrow & chive butter, gem Caesar
add 3 shell on tiger prawns £7
add peppercorn sauce £4.5

‘Swannington Farm’ Pork Fillet £26
slow braised belly, mashed potato, fennel, apple, jus

Seafood Platter to Share

‘Staithe Smokehouse’ salmon, four Brancaster oysters with shallot vinegar, dressed Cromer crab, chilli & garlic cockles & clams,
seared tuna, shell on crevettes, prawn cocktail, caviar, saffron pickled cockles, smoked mackerel,
condiments, ‘White Horse Holme Bakery’ focaccia £89
add 4 Brancaster oysters £16
add half Billy Ward’s lobster £19 (subject to availability)

Sides

Skin on Fries £5
Buttered Norfolk Peer Potatoes / Buttered Seasonal Vegetables £5.50 each
Chargrilled Gem, caper, shallot, anchovies £5.50
Cauliflower, aged parmesan, cavolo nero & preserved lemon / Heritage Carrots, honey, lentil & feta £7 each
Chilli Crab, hash browns, brown crab mayo £10

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.

Please note, any service charge added to the bill is discretionary