

Nibbles

Cromer Craft
Seeded Rye Sourdough,
whipped salted butter £4.50

Ve-du-ja & Cheddar Donuts £7

Honey Glazed
Chorizo Picante £8

Rose Harissa Chickpeas
hummus, flat bread £8.50

Gordal Olives £5

Oysters & Bubbles

Brancaster Oysters - £13.50 for 3 - £21.50 for 6 - £39.50 for 12

A choice of:

Natural with shallot vinegar | Tempura with sweet chilli sauce |
Natural with a Vietnamese dressing, crispy onion | Natural with frozen raspberries, lime, aged balsamic

Natural with Serrano ham, crème fraîche, caviar £5 each

(Consuming raw shellfish could increase your chance of foodborne illness)

Nyetimber Classic Cuvée 125ml £14.50 | Nyetimber Rose 125ml £15.50 | Nyetimber Blanc de Blanc £16

Starters

Slow Braised Spring Lamb £13.50
ras el hanout, crumpet, mint yogurt, puffed
wild rice

Beef Rump Carpaccio £12.50
anchovy cream, aged parmesan,
beef dripping croutons

Seared King Scallops £16.50
chimichurri, corn salsa

‘Staithe Smokehouse’ Salmon £13.50
pumpnickel, whipped cream cheese,
horseradish, cucumber

Clams, Cockles
& Brancaster Mussels £14
vermouth, sea herb butter, lemon

Superfood Salad £9.50
quinoa, beetroot, broccoli, soya beans,
seeds, feta, pomegranate, honey dressing
add smoked salmon £8
add yellowfin tuna £8
(£1 from each superfood salad donated to Brancaster primary school)

Puglia Burrata £12.50
caponata, romesco, pine nuts
contains nuts

Mains

Tom Large’s Brancaster Mussels
served with focaccia
starter £13.50 / main £20.50
white wine cream, garlic & shallot
or
Thai coconut green curry, lime

Pan Seared Sea Trout £26.50
leeks, cockles & clams, King’s Lynn brown shrimp,
smoked cream, potato

Brancaster Beer Battered Haddock £22.50
thick cut chips, crushed peas

Lightly Curried Stone Bass £28
tikka bisque, aloo gobi, mussels, furikake

‘White Horse’ Grilled Seafood £34.50
scallop, cockles & clams, British Rock oyster,
Brancaster mussels, octopus,
shell on tiger prawns, langoustine, potato, nduja butter

Roscoff Onion Tarte Tatin £18
whipped Mrs Temple’s Binham Blue, hazelnut,
chicory leaves, orange, hot honey
contains nuts

Ricotta & Spring Vegetable Ravioli £17.50
pea, artichoke, courgette, salsa verde, feta

Chargrilled Whole Gilt Head Bream £28.50 *(on the bone)*
herb new potatoes, buttered greens,
capers, lemon & marsh herbs

Marsh Grazed 8oz Sirloin £36
skin on fries, café de Paris butter, onion rings,
rocket, sundried tomatoes, aged parmesan
add 3 shell on tiger prawns £6
add peppercorn sauce £4.50

Roasted Barbary Duck Breast £32.50
duck leg & potato press, BBQ oyster mushroom,
Norfolk wild garlic, peppercorn sauce

Seafood Platter to Share £84

DBB Supplement £15

Chilled pesto Brancaster mussels, seared yellowfin tuna, four British Rock oysters with shallot vinegar,
‘Staithe Smokehouse’ salmon, shell on crevettes with Marie-Rose sauce, cold water prawn cocktail, caviar,
langoustine, saffron pickled cockles, smoked mackerel, condiments, bread

Add 4 Brancaster oysters £16

Sides £5 each

Skin on Fries / Buttered Norfolk Peer Potatoes / Buttered Greens / Roasted Beetroot, hot honey, feta
Charred Spring Hispi Cabbage, miso butter, furikake / Rocket & Aged Parmesan, semi dried tomatoes furikake
Chilli Crab, hash browns, crab mayo £8

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