

Nibbles

‘Holme Bakery’ Seeded Sourdough £4.50
salted butter, cold press oil, confit garlic

Ve-du-ya & Cheddar Donuts £7
aged parmesan, sour cream

Honey Glazed
Chorizo Picante £8

Rose Harissa Chickpeas £8.50
hummus, flat bread

Mixed Olives £5

Oysters & Fizz

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

a choice of:

Natural with shallot vinegar | Tempura with katsu mayo, mango chutney |
Natural with wasabi, cucumber, mirin, furikake | Natural with aged balsamic, frozen raspberry, lime

Natural with Serrano ham, crème fraîche, caviar £5 each
(Consuming raw shellfish could increase your chance of foodborne illness)

Nyetimber Classic Cuvee 125ml £15 | Nyetimber Rose 125ml £16 | Nyetimber Blanc de Blanc £16.50

Starters

Slow Braised
Holkham Estate Venison £13.50
crumpet, blackberry, parsnip, jus

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

Mushroom Parfait £12.50
foraged Norfolk wild mushrooms,
‘Holme Bakery’ sourdough

Aged Beef Carpaccio £12.50
anchovy mayo, aged parmesan, crispy shallot

Seared King Scallops £16.50
King’s Lynn brown shrimp, samphire, caper

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

‘White Horse’ Prawn Cocktail £12.50
Marie-Rose, gem, tomato

Mains

Spinach & Ricotta Ravioli £17
Norfolk prince pumpkin, artichoke, pumpkin seed pesto

Autumn Heritage Beetroot Tart £16.50
celeriac, walnut crumble, Norfolk mardler

Gilt Head Bream £26.50
olive oil mashed potato, marsh vegetables,
Brancaster mussels, shellfish bisque

Line Caught Cod £24.50
tomato, puy lentil, aubergine, jus

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

Grilled Cornish Sole £28
served on the bone
Café de Paris butter, buttered new potatoes, tenderstem broccoli

Tom Large’s Brancaster Bay Mussels
starter £13.50 / main £22
served with ‘Holme Bakery’ ciabatta, white wine, shallot, garlic cream
add fries £3

30-day Dry Aged Sirloin £36
skin on fries, roast garlic,
herb & aged parmesan butter, gem Caesar
add 3 shell on tiger prawns £7
add peppercorn sauce £4.5

Hot Shellfish £34.50
scallop, cockles & clams, Brancaster mussels & oysters,
brown crab claws, shell on tiger prawns, potato, rock samphire,
chilli, parsley & garlic, lemon

Chargrilled Pork Chop £27.50
Toulouse sausage, chimichurri, fennel, potato, jus

Seafood Platter to Share

chilli & garlic Brancaster mussels, cockles & clams, seared yellowfin tuna, four Brancaster oysters with shallot vinegar,
crab claws, ‘Staithe Smokehouse’ salmon, shell on crevettes with Marie-Rose sauce,
prawn cocktail, caviar, saffron pickled cockles, smoked mackerel,
condiments, ‘Holme Bakery’ sourdough £80
add 4 Brancaster oysters £16

Sides

Skin on Fries / New Potatoes, sour cream, spring onion / Buttered green vegetables / £5 each
Chargrilled Gem, caper, shallot, anchovies / Beef Tomato, sour cream, crispy chilli oil, onion £5 each

Chilli Crab, hash browns, brown crab mayo £8

Crayfish & Cockle ‘Mac & Cheese’ £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

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