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## Nibbles

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'Holme Bakery' Seeded Sourdough £5  
salted butter, confit garlic

Three Cheese Donuts £8  
sour cream

Old Bay Crisps £9  
Parma ham, caper berries

Chickpea Hummus £8.50  
soy bean, sumac, flat bread

Mixed Olives £5

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## Oysters & Fizz

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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 wasabi, cucumber, mirin, furikake | 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 | Nyetimber Rose 125ml £16 | Nyetimber Blanc de Blanc £16.50*

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## Starters

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Gressingham Duck Liver Parfait £12.50  
Mr. Buckenham's rhubarb, pistachio  
*contains nuts*

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

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

'Staithe Smokehouse' Salmon £13.50  
Lilliput caper, shallot, rapeseed

Seared King Scallops £16.50  
chimichurri

Mushroom Pâté £12  
'White Horse Holme Bakery' sourdough,  
crispy leeks

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

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## Mains

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Crispy Gnocchi £16.50  
Norfolk asparagus, white bean purée, wild garlic

Chargrilled Tiger Prawns £26.50  
Billy Ward's lobster & prawn shellfish cream, Fregola, clams

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

Grilled Cornish Plaice £26.50  
smoked caviar cream, mashed potato, leeks, cockles

'White Horse' Hot Shellfish £34.50  
Brancaster oyster, scallop, Norfolk cockles & clams, octopus,  
shell on tiger prawns, Norfolk Peer potato, rock samphire, pil pil, lemon

Spring Pea & Goat's Curd Tart £17  
artichoke, courgette, pea fritters, salsa verde

Flat Fish of The Day £28.50  
*served on the bone*  
King's Lynn brown shrimp, sauce vierge,  
buttered Norfolk Peer potatoes, purple sprouting broccoli

30-day Dry Aged Norfolk Sirloin £38.50  
skin on fries, roast garlic, parsley & aged parmesan butter, gem Caesar  
*add 3 shell on tiger prawns £7*  
*add peppercorn sauce £4.5*

'Swannington Farm' Spring Lamb Rump £34  
crispy potato, Heritage carrots, salsa verde, jus

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## Seafood Platter to Share

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'Staithe Smokehouse' salmon, four Brancaster oysters with shallot vinegar, chilli & garlic cockles & clams,  
seared tuna, shell on crevettes, prawn cocktail, caviar, saffron pickled cockles, smoked mackerel,  
condiments, 'White Horse Holme Bakery' focaccia £80  
*add 4 Brancaster oysters £16*  
*add half Billy Ward's lobster £19 (subject to availability)*

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## Sides

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Skin on Fries £5

Buttered Norfolk Peer Potatoes / Spring Buttered Vegetables / £5.50 each

Chargrilled Gem, caper, shallot, anchovies / Beef Tomato, sour cream, salsa verde / Spring Pea Salad, yogurt, mint £5.50 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*