

---

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

---

## 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

Steamed Clams & Cockles £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

---

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

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

Dressed Cromer Crab £22.50  
Cromer Craft focaccia, devilled butter,  
rocket, sun-blushed tomato & parmesan salad, lemon

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

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

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

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, 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 £89

---

Dressed Cromer crab, seared yellowfin tuna, four Brancaster oysters with shallot vinegar,  
‘Staithe Smokehouse’ salmon, shell on crevettes with Marie-Rose sauce,  
cold water prawn cocktail, caviar, saffron pickled cockles, smoked mackerel,  
condiments, focaccia  
*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**