

Nibbles

'Holme Bakery' Seeded Sourdough
whipped salted butter £4.50
Ve-du-ya & Cheddar Donuts £7

Hot Honey Glazed
Chorizo Picante £8

Rose Harissa Chickpeas
hummus, flat bread £8.50
Gordal Olives £5

Oysters & Fizz

British Rock 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

Coronation Chicken Crumpet £13.50
apricot, coconut

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

Seared King Scallops £16.50
brown crab butter, samphire

'Staithe Smokehouse' Salmon £13.50
rye bread, avocado, cucumber

Steamed Clams & Cockles £14
Tom Yum broth,
lemon grass, kaffir lime

Superfood Salad £9.50
quinoa, beetroot, broccoli, soya beans, seeds,
rocket, feta, pomegranate, honey dressing
add smoked salmon £.8
add yellowfin tuna £.8

Puglia Burrata £12.50
summer peas, broad bean, courgette,
mint, salted lemon

Mains

Ricotta & Spinach Ravioli £17
puttanesca sauce, pangrattato crumb, basil

Pan Roasted Hake £26.50
crispy potato, wilted gem, pancetta, roast chicken & chive cream

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

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

'White Horse' Grilled Seafood £34.50
scallop, cockles & clams, octopus, British Rock oyster,
whole crayfish, shell on tiger prawns, potato, corn, cajun butter
add 1/2 lobster (subject to availability) £.19

Rose Harissa Lincolnshire Cauliflower £16.50
whipped tahini yogurt, pomegranate, molasses, mint, furikake, chickpea

Norfolk Lobster £32
shellfish rice, cockles, samphire, saffron aoli

Chargrilled Whole Gilt Head Bream £28.50 *(on the bone)*
herb sautéed new potatoes, broad bean, pea, samphire, lemon & caper

Marsh Grazed 8oz Sirloin £36
skin on fries, cowboy butter, rocket, sundried tomatoes, aged parmesan
add 1/2 lobster (subject to availability) £.19
add 3 shell on tiger prawns £.7
add peppercorn sauce £4.50

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

Seafood Platter to Share

Dressed Cromer crab, 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, saffron pickled cockles, smoked mackerel,
condiments, focaccia £89
add 1/2 lobster (subject to availability) £.19
add 4 British Rock oysters £.16

Sides

Skin on Fries / Sautéed Potatoes, feta, roasted red pepper / Buttered Greens / Sautéed Leeks, hazelnut butter £5 each
Chargrilled Gem, caper, shallot, anchovies / Beef Tomato, broad bean, pea, mint & rapeseed oil £5 each
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
Please note, any service charge added to the bill is discretionary