
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

British Rock Oysters - £13 for 3 - £21 for 6 - £39 for 12

A choice of:

Natural with shallot vinegar | Tempura with sweet chilli sauce |
Natural with a Vietnamese dressing, crispy onion | Natural with cucumber & horseradish vinegar

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

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

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

Starters

Slow Braised Short Rib £12.50
crumpet, cheddar rarebit, tomato

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

White Horse Chowder £11
King's Lynn brown shrimp,
clams, cockles, butterbeans

'Staithe Smokehouse' Salmon £13.50
caper, shallot, crème fraîche,
horseradish

Seared King Scallops £16.50
sag aloo, lime pickle, Bombay
contains peanuts & cashew nuts

Superfood Salad £8.50
guinoa, beetroot, broccoli,
seeds, feta, cress, pomegranate, mint

add smoked salmon £8
add yellowfin tuna £8

Puglia Burrata £12
Autumn beetroot, hot honey,
hazelnut

Mains

Tom Large's Brancaster Mussels
served with focaccia
starter £12.50 / main £19.50
white wine, garlic & shallot
or
Thai coconut green curry, lime

Pan Roasted Coley £26
brown shrimp & crab risotto, Rock samphire, chive oil

Brancaster Beer Battered Haddock £19.50
thick cut chips, crushed peas

Roast Monkfish £25
cauliflower, potato, roast chicken sauce

'White Horse' Grilled Seafood £32.50
scallop, cockles & clams, Rock oyster, Brancaster mussels,
octopus, shell on tiger prawns, potato, salsa verde
add ½ Native lobster £18

Goat's Curd Tortellini £16
pumpkin squash, cauliflower, pumpkin seed pesto, sage

Norfolk Wild Mushroom Tart £17.50
celeriac, truffle, crumble

Day Boat Fish of The Day £mkt price *(on the bone)*
herb new potatoes, greens,
mussels, mouclade sauce

Marsh Grazed 8oz Sirloin £34
skin on fries, Gentleman's relish, rocket,
sundried tomatoes,
aged parmesan
Add ½ Native lobster £18
Add 3 shell on tiger prawns £6

Pork Tenderloin £26
slow cooked belly, fondant potato, celeriac, burnt apple,
Fruit Pig's black pudding, kale, jus

Seafood Platter to Share £84

Chilled XO 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,
saffron pickled cockles, smoked mackerel, dressed Cromer crab, condiments, bread

Add 4 British Rock oysters £12

Add ½ Native lobster £18

Sides £5 each

Skin on Fries / Buttered Norfolk Peer Potatoes / Buttered Greens / Roasted Beetroot, hot honey, feta
Chard Purple Sprouting Broccoli, romesco, hazelnuts / Rocket & Aged Parmesan, semi dried tomatoes

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