
Nibbles

Cromer Craft
Seeded Rye Sourdough,
whipped salted butter £5.50

Ve-du-ja & Cheddar Donuts £6.50

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 Serrano ham, crème fraîche, caviar £5 each

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

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

Starters

Chicken Liver Parfait £9
toast, pistachio, boozy cherry

Marsh Grazed
Beef Rump Carpaccio £12.50
harissa, feta, croutons

Cromer Crab Crumpet £11.50
cheddar rarebit

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

Add smoked salmon £8

Add yellowfin tuna £8

'Staithe Smokehouse'
Salmon £12.50
cucumber, dill, crème fraîche, horseradish

Puglia Burrata £12
peperonata, focaccia, rapeseed

Seared King Scallops £16.50
XO, mooli, puffed pork

Mains

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

Pan Fried Coley £22.50
octopus, crispy potato, onion, shellfish gravy

Pan Roasted Trout £24
summer fricassee, potato, white wine cream, trout roe

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

Day Boat Fish of The Day £mkt price
(on the bone)
herb new potatoes, greens,
cockles & caper butter, sea herbs

Dressed Cromer Crab £19.50 *(subject to availability)*
'devil' butter, focaccia, rocket

Marsh Grazed 8oz Sirloin £34
skin on fries, chilli & garlic butter,
rocket, sundried tomatoes, aged parmesan

Add ½ Native lobster £18
Add 3 shell on tiger prawns £6

Norfolk Free Range Chicken Breast £24
gnocchi, courgette, corn, chorizo, celeriac, oyster mushroom, jus

Curried Heritage Carrots £16
gunpowder potato, crispy puffed rice, tikka sauce

Courgette & Feta Tart £16.50
romesco, peppers, salsa verde crumb

Seafood Platter to Share £79

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, bread

Add 4 British Rock oysters £12

Add ½ Native lobster £18

Sides £5 each

Skin on Fries / Buttered Norfolk Peer Potatoes / Buttered Greens
Heritage Carrots, feta, hot honey / Blakeney 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