WHITE HORSE
HOLME-NEXT-THE-SEA

W/C 19th October

Brancaster oyster, shallot vinegar	*4.5*
Bakery breads, chicken butter	*5*
Sausage roll, brown sauce	*5.5*
Roasted potatoes, truffle, parmesan	*7*
Oxtail croquettes, onion puree	*9*
Roasted beetroot, dill crème fraîche	*9*
Crispy Swannington Farm pork belly, whiskey & honey	*9.5*
Staithe Smokehouse Salmon & capers	*10*
Prawn & crayfish cocktail, sourdough	*12*
Potted Kings Lynn brown shrimp, toast	*13*

Roasted pumpkin, romesco sauce	*15*
Chicken & ham Pie	*15.5*
Ricotta cavatelli, butternut squash, sage	*19*
Tim Loose's Brancaster mussels, cream & garlic, ciabatta	*13/22*
Whole sea bream, brown butter & capers	*27*
Swannington Farm pork chop, spiced apple	*32*
Dry aged 8oz sirloin steak, chimichurri	*34*
35oz bone in rib-eye steak, Café de Paris butter, red wine jus (to share)	*90*

Duck fat fries, sea salt	*4.5*
Wasingham Cheese mash	*5.0*
Crispy Norfolk peer potatoes, salted butter	*5.0*
Sauteed leeks, cabbage, pancetta	*5.0*
Green beans, garlic butter	*5.0*
Tendersteam broccoli, parmesan, almonds	*6.0*

Please let your server know if you have any allergies or intolerances. Any service charge added to your bill is discretionary.