

Some dishes on our menu are designed to be shared but can also be enjoyed individually. We recommend a side dish with our large plates.

Bakery sourdough, chicken butter	4.5
Brancaster Oyster	4.5 ea
Tuna Crudo, pepper, grapefruit	12.5
Glazed beetroots, Binham Blue, walnuts	8.5
Soy-glazed beef skewer, onion mayo	6 ea
Crab rosti, dill	10
Cheese & red onion tart, black garlic	8
Beef tartare, potato crisp	10
Bone in pork chop, piccalilli (30min cooking time)	23
Shell on king prawns, chilli & garlic butter	
7.	18
Roast lamb rump, anchovy	25
Charred hispi cabbage & tofu, tomato, walnuts	17
Ricotta gnudi, peas, girolle mushroom	18
Grilled Norfolk lobster, barbecued tomatoes	22/44
Whole lemon sole, sauce bonne femme	24
10oz dry aged sirloin steak, sauce bordelaise	33
35oz bone in rib-eye, sauce bordelaise (to share)	82
White Horse cheeseburger, red onions, burger sauce	14
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Heritage tomatoes	5
Bitter leaf salad, house dressing	4.8
Triple cooked chips, sea salt	4.8
Green beans, garlic, pickled shallots	5
Norfolk Peer notatoes seaweed	4.8



- Supporting Independent Producers -

These are just a handful of local producers who share our commitment to quality & sustainability.

Bread - White Horse Bakery / Holme Next The Sea, Norfolk

Pork - Tim Allen / South Creake, Norfolk

Burtons Butchers / Saffron Waldon, Essex

Oysters - Brancaster Oysters / Brancaster Staithe, Norfolk

Smoked salmon - Staithe Smokehouse / Brancaster Staithe, Norfolk

J.E Howard & Son Butchers / Gayton, Norfolk

Ice cream - Lakenham Creamery / Norwich, Norfolk

Lobster - Billy Ward / Wells Next The Sea, Norfolk

Cheese - Mrs Temples Cheese / Wighton, Norfolk

Dairy - Fen Farm Dairy / Bungay, Norfolk

Potatoes - Heygate Farm / Swaffham, Norfolk

Broccoli - Bedlam Farm Organics / March, Cambridgeshire

Strawberries - Sharrington Strawberries / Sharrington, Norfolk

Free range eggs - Clarence Court / Lacock, Oxfordshire

We are part of the Sustainable Restaurant Association & been award 3 stars in the 2025 Food Made Good Standard.

