

WHITE HORSE

HOLME-NEXT-THE-SEA

W/C 30th June

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
Wild bass crudo , jalapeño	12.5
Glazed beetroots , Binham Blue, walnuts	8.5
Lamb belly skewer , chilli & apricot	6 ea
Spiced crab val au vents	4.5 ea
Cheese & red onion tart , black garlic	8
Pâté en croute , pistachio	12
Bone in pork chop , piccalilli	23
Shell-on king prawns , garlic, chilli	17
Roast lamb rump , anchovy	24
Charred hispi cabbage & tofu , tomato, walnuts	17
Hazlenut gnocchi , butternut Squash, Binham Blue	17
Witch sole , sauce bonne femme	25
20oz T-bone steak , sauce bordelaise (to share)	79
White Horse cheeseburger , red onions, burger sauce	14
Heritage tomatoes	5
Bitter leaf salad , house dressing	4.8
Triple cooked chips , sea salt, malt vinegar	4.8
Broccoli , chilli, garlic	5
Norfolk Peer potatoes , 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 Creak, Norfolk

Burtens 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.

