



WHITE
HORSE
HOLME-NEXT-THE-SEA

W/C 13th October

Bakery sourdough, beef butter	5
Brancaster Oyster	4.5
Cold cuts & pickles	9
Mushroom on toast, lardo	11
Walsingham cheese beignets	8.5
Rabbit croquettes, curry mayo	9
Grilled shell on king prawns, smoked butter	9/18
Crown prince pumpkin, cashew cream	9
Sandringham Estate venison, blackberry	29
Aubergine & muhammara	17
Squash & ricotta gnudi	18
Bone in pork chop, apple (30min cooking time)	24
Beef flank steak, sauce bordelaise	30
Whole sea bream, cockles & grape	24
35oz bone in rib-eye (to share)	87
Whole brill, salsa verde (to share)	62
Gem ceaser salad	4.8
Walsingham cheese mash	5.5
Norfolk peer potatoes	4.8
Green beans & garlic	4.8
Triple cooked chips	4.8
Salted honey madeleines	8/15/22
Jam roly poly & custard	9.5
Chocolate mousse	8.5
Binham Blue & Eccles cake	10
Cappuccino truffles	4.5

Turn over your menu to see where we source our produce.

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



– 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 Walden, 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

Mussels - Tim Loose / Brancaster, Norfolk

Cheese - Mrs Temples Cheese / Wighton, Norfolk

Dairy - Fen Farm Dairy / Bungay, Norfolk

Potatoes - Heygate Farm / Swaffham, Norfolk

Broccoli - Bedlam Farm Organics / March, Cambridgeshire

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.

