WHITE HORSE
HOLME-NEXT-THE-SEA

Norfolk Restaurant Week 2026
2nd to 6th & 9th to 13th November

2 Courses 27 | 3 Courses 33

Starters

Crispy Swannington Farm to Fork pig cheeks, pickled fennel

Staithe Smokehouse smoked salmon, horseradish cream

Norfolk chicken liver parfait, White Horse Bakery brioche

Harissa & chickpea hummus, pomegranate, White Horse Bakery baguette

Main Course

Tim Loose's Brancaster moules mariniere, White Horse Bakery bread

Swannington Farm to Fork pork belly, butter bean cassoulet

Roasted pumpkin, satay sauce

Confit Gressingham duck leg, Norfolk Peer potatoes, savoy cabbage

Dessert

Fig tart, vanilla crème fraîche

Sticky toffee pudding, Lakenham Creamery rum & raisin ice cream

Norfolk White Lady, hobnob, quince

3 scoops of Lakenham Creamery ice cream

V*anilla, chocolate, Norfolk strawberry, rum & raisin, butterscotch*

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.