

WHITE HORSE

HOLME-NEXT-THE-SEA

Sunday

Bakery sourdough, chicken butter	4.5
Wild bass crudo, jalapeño	12.5
Glazed beetroots, Binham Blue, walnuts	8.5
Beef tartare, potato crisp	10.5
Brancaster Oyster	4.5 ea
Smoked Salmon, Rye bread	8.5
Spiced crab val au vents	4.5 ea
Cheese and onion tart, black garlic	8
Howard & Sons roast strip loin of beef	25
Tim Allen's roast pork porchetta	23
Roast lamb shoulder (to share)	54
<i>All served with Yorkshire pudding, roast potatoes, heritage carrots, seasonal greens</i>	
Whole lemon sole, sauce bonne femme	23
Shell-on king prawns, garlic, chilli	17
Hazlenut gnocchi, butternut Squash, Binham Blue	17
Norfolk asparagus, nettles, duck egg	19.5
Cauliflower cheese	5.5
Heritage tomatoes	5
Bitter leaf salad	4.8
Triple cooked chips	4.8
Barbecued broccoli, chilli, almond	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.

