



WHITE HORSE

HOLME-NEXT-THE-SEA

Sunday

Bakery sourdough, beef butter	5
Brancaster Oyster	4.5
Staithe smokehouse salmon, rye	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
Roast sirloin of beef	25
Roast pork porchetta	23
Roast whole Norfolk chicken (to share)	50
<i>All served with Yorkshire pudding, roast potatoes, heritage carrots, seasonal greens</i>	
Aubergine & muhammara	17
Squash & ricotta gnudi	18
Whole sea bream, cockles & grape	24
Cauliflower cheese	5.5
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 Creake, 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.

