

The White Horse

BRANCASTER STAITHE



DINNER STARTERS SAMPLE

Homemade soup of the day £5.95 (G M CE)

Brancaster Staithe oysters natural (SD MO) or tempura (G MO) £1.95 each / £10.50 per ½ dozen

Letzer's warm smoked salmon liquorice, sweet & sour carrot, cucumber water £8.25 (F SD MU)

Salt cod arancini brown crab, watermelon, frizzi £7.50 (F G SD MU)

Pulled ham hock parsnip toffee, apple, pea £6.95 (CE M MU)

Duo of duck lemon thyme, bacon jam, onion liquor £8.00 (E SD)

Mille-feuille Heritage beetroot, Colston Bassett, walnuts, blood orange £7.00 (E M MU N G SD)

Courgette & onion bhaji lime pickle, tomato £7.25 (M MU SD G V)

DINNER MAINS SAMPLE

Pan fried gilt head bream quinoa, salsa verde, lemon peel, kale, caper butter £14.95 (F M MU SD)

Roast sea trout saffron & rapeseed Norfolk Peer potatoes, wild garlic Parmesan, Heirloom tomato salsa £15.95
(F M)

Megrin sole fillets chorizo, prawn, linguine, ragu, Italian monk's beard £16.50 (F CE G E M SD MO)

Slow cooked blade of beef mashed potatoes, pancetta, curly kale, mushroom, swede, jus £16.00
(M MU CE SD G)

'Perfick Pork' fillet black pudding croquettes, celeriac, Savoy cabbage, cider cream, smoked almonds £16.50
(CE E M MU SD N G)

Wild mushroom & feta crêpes spring onion, dressed leaves £12.00 (CE E G M SD V)

Sweet potato risotto walnut, pear, dressed leaves £11.50 (G M SD V N)

All dishes as stated on the menu if you require any extras please order accordingly at £3.00 per item

Star anise & orange braised carrots (M, MU)

Buttered green vegetables (M)

Buttered new potatoes (M)

Mixed leaf salad (SD G MU SE S)

Hand cut chips (G)

Allergen Key: Celery/Celeriac CE, Gluten G, Crustaceans CR, Egg E, Fish F, Lupin L, Vegetarian V
Milk M, Mustard MU, Nuts N, Peanuts P, Sesame SE, Soya S, Sulphites SD, Molluscs MO



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