THE
WHITE HORSE
BLAKENEY

Autumn Main Menu

Nibbles

Olives VG £5
Sourdough, butter V £5
Sausage roll, Stokes brown sauce £7.5
Honey-roasted chorizo £5
Whitebait, tartare sauce £8

Starters

Cockle popcorn, sweet chilli mayo £10
Spiced pumpkin soup, sage croûte VG £7.5
Roasted stuffed figs, Binham Blue, pickled walnuts, rocket, balsamic V £9.5
Pork and rabbit terrine, prosciutto, apricot, apple purée, sourdough £10
Scallops, lardons, black pudding, pea and mint purée £14

Mains

Beef burger, Applewood, bacon jam, fries, coleslaw £19.5
Pie of the day, mashed potato, Savoy cabbage, gravy £24
Beer-battered haddock, chips, tartare sauce, curry sauce £21
Roasted beetroot and butternut squash gnocchi, marinara sauce, rocket, Parmesan V £24.5
Venison sausages, mashed potato, kale, onion gravy £18
Beef bourguignon, chive mash, cavolo nero, parsnip crisp £26
Salmon fillet, beurre noisette, herb new potatoes, cavolo nero, capers £27

Sides

Chips and curry sauce VG £5.5
Autumn-roasted root vegetables, salsa verde V £6
Tenderstem broccoli, romesco, flaked almonds V £6.5
Fries VG £5
Chips VG £5
Beer-battered onion rings VG £5
Side of peas V £2.75

Puddings

Spiced pumpkin pie, vanilla ice cream, candied hazelnuts £9.5
Pear tarte Tatin, Chantilly cream, caramel sauce VG £10
Chocolate brownie, vanilla ice cream, berry compote £9
Cherry and apple strudel, vanilla ice cream, crushed pecans VGA £10.5
Plum fool, toasted oats VG £9
Sticky toffee pudding, caramel sauce, salted caramel ice cream £9
Selection of ice creams and sorbets £3 *per scoop*
Cheeseboard – Binham Blue, Baron, Norfolk Dapple, crackers, grapes, apple and fig relish £14

Allergy information available upon request
Please let a team member know of any allergies or dietary requests
A discretionary service charge of 10% will be added to your table and is split evenly amongst the team