

# THE WHITE HORSE

BLAKENEY

## Starters

Binham Blue croquette, watercress, pickled grape salad **V GF** £9  
Classic prawn cocktail, Icelandic prawns, gem lettuce, Marie-Rose sauce, cherry tomatoes **GF DF** £10  
Chicken liver parfait, bacon jam, crostini **GFO** £9  
Beer battered prawns, Blakeney leaf, chilli sauce **GF DF** £10  
BBQ pork belly, charred gem lettuce, minted peas **GF DF** £9.5  
Celeriac steak, chimichurri, roasted chickpeas, Blakeney leaf **VG GF** £9

## Mains

8oz Sirloin steak, roasted tomato, triple cooked chips, homemade peppercorn or blue cheese sauce **GF** £30  
Honey glazed ham, fried egg, triple cooked chips, roasted tomato, Dijon aioli **GF** £18  
Confit hake, Jersey royal new potatoes, asparagus, chive hollandaise, pickled courgette, lime **GF** £20  
Red pepper linguine **VG GF** £16  
Charred corn succotash, pickled golden courgette, lemon gel, roasted kale  
(add fillet of seabream +£4) **GF DF PB** £15  
White Horse burger, homemade ground chuck patty, Beachwood smoked cheddar, bacon jam, homemade burger sauce, gem lettuce, tomato, brioche bun, fries, coleslaw **GFO DFO** £20  
Pan-roasted chicken thighs, pomme Boulangier, seasonal greens, asparagus purée, medjool date confit, tarragon emulsion **GF** £22  
Beer batter haddock, minted peas, triple cooked chips, homemade tartar sauce **GF DF** £18.5

## Sides

triple cooked chips **VG** £4 | skinny fries **VG** £4 | seasonal greens **V PB** £4 |  
salad leaf, cucumber, cherry tomatoes, dressing **VG** £3 | onion rings **PB** £3.5 | coleslaw **V** £3

**V** Vegetarian **VG** Vegan **PB** Plant-based **GF** Gluten Free **DF** Dairy Free **O** Option **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team

Our menus are locally sourced, responsibly produced and sustainably delivered