



# The Blakeney White Horse

## Sample Menu

### STARTERS

- Roast vine tomato soup, pesto £5.95
- Potted Weybourne crab with curry spices, pickled courgettes, toast £6.95
- Ham hock and foie gras terrine, cornichons, chutney and toast £6.95
- Escabèche of Cley caught herring with fennel, chorizo and capers £6.95
- Roasted pumpkin and smoked Applewood tart, tarragon dressed leaves (v) £5.95
- Oak smoked venison carpaccio, pickled beetroot, remoulade, roast chestnuts, rocket and parmesan £7.95
- Morston moules mariniere, homemade bread £6.95

### MAIN COURSES

- Arthur Howells Ribeye steak, pommes fondant, béarnaise sauce, watercress £17.95
- Beer battered haddock & hand cut chips, tartare sauce £12.95
- Pan roast whiting, potato gnocchi, pickled treviso, squid and chorizo £13.95
- Pan fried halibut, crab cannelloni, Provencal vegetables, olive bisque £16.95
- Mozzarella risotto cake, spinach puree, rocket (v) £10.95
- Roast partridge, braised red cabbage, chanterelles mushrooms, Brussels sprouts, black truffles, walnut emulsion £15.95
- Navarin of Firs Farm lamb, steamed herb dumplings £14.95
- Morston moules mariniere frites £12.95

### PUDDINGS £5.95

- Apple and sultana crumble, vanilla ice cream
- Pear and white chocolate frangipan tart, crème anglaise
- Fig and Jack Daniels semi freddo, chocolate and praline sponge, poached plum
- Baked Amaretto cheesecake, strawberry ice cream
- Prune and stem ginger fool
- Warm chocolate brownie, Chantilly cream

### Selection of Cheese £7.95

Ragstone (Neal's yard goat) Binham Blue (local blue cow) Tornegus (home counties cow) Gubeen (Irish cow)

We never knowingly use any GM products in our kitchen and seek assurances from all suppliers of the same.  
We use nuts in our kitchen and cannot be held responsible for reactions to traces of them.

Service is not included  
For parties of 10 or more a 10% service charge will be added