

# THE WHITE HORSES

## NON-GLUTEN CONTAINING INGREDIENTS MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our Non-Gluten Containing Menu.

### FOR THE TABLE

- Warm Seeded Bread**, burnt leek & miso butter, selection of house dips (v) - 9
- Seaside Marinated Olives**, samphire, lemon, pickled garlic (vg) - 6
- Warm Smoked Almonds** (v) - 6



### SEAFOOD PLATTERS (FOR TWO)

- The Signature Platter**, Arënkhā® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread and samphire butter - 60
- The Discovery Platter**, rock oysters, Arënkhā® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread and samphire butter - 70

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### TO START

- Garden Pea & Apple Cider Soup**, coconut yoghurt & crispy croutons (vg) - 9  
*(add a soft poached egg & ham hock croquette +2.5)*
- Tandoori Chicken Skewers** with curried yoghurt, seaweed gremolata, pomegranate seeds, orange vinaigrette - 9.5
- Isle of Wight Heritage Tomato & Buffalo Mozzarella Salad**, toasted pine nuts & pesto (v) - 12
- Scottish Mussels**, crispy bacon, white wine fennel & crème fraîche sauce, warm seeded bread - 14  
*(add skin-on fries +5)*

### MAINS

- Pan-Fried Sea Bass**, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing - 24
- Asparagus & Garden Pea Risotto** with summer truffle paste, topped with crispy capers (vg) - 20

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## SUNDAY ROASTS

*All our roasts are served with crispy herb roasted potatoes, maple-glazed carrots, wilted kale, and a jug of rich, delicious truffle tarragon gravy*

**Half Roast Chicken**, sage & apricot stuffing, succulent honey glazed chipolatas - 23

**28-Day Dry Aged Roast Beef**, slow braised short rib, served with a creamy horseradish sauce - 25

**Charred Cauliflower Steak**, butterbean purée, roasted hazelnuts, basil oil (vg) - 20

**Roast Pork Belly**, sage & apricot stuffing with a Bramley apple sauce - 22

## SALADS

**Classic Caesar Salad** topped with generous flakes of aged parmesan (v) - 14  
(add a buttermilk chicken skewer +3.5)

(add a buttermilk chicken skewer, a soft poached egg and crispy bacon +7.5)

## ON THE SIDE

**Cauliflower Cheese** (v) - 7.5

**Crispy Herb Roasted Potatoes & Truffle Tarragon Gravy** - 6

**Succulent Honey Glazed Chipolatas and Sage & Apricot Stuffing** with honey mustard glaze - 6

**Sage & Apricot Stuffing** with honey mustard glaze - 4.5

**Skin-on Fries** (vg) - 5

**Warm Seeded Bread** with burnt leek & miso butter - 5

**A selection of desserts and after dinner drinks are available**

*Full allergens and calorie information on the ingredients in the food we serve is available on request - please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day.*

*v - vegetarian vg - vegan*

*A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.*

