

THE
WHITE HORSES

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 No-Gluten Containing Menu.

FOR THE TABLE

Warm Seeded Bread with burnt leek & miso butter (v) -8

Warm Smoked Almonds (v) -5.5

Marinated Gordal Olives (vg) -4.5



SEAFOOD PLATTERS (FOR TWO)

The Signature Platter, Arënkha® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread. A bit of theatre -55

The Discovery Platter, rock oysters, Arënkha® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread. Push the boat out -65

TO START

Roasted Red Pepper & Tomato Soup, coconut yoghurt, basil oil (vg) -7.5

(add crispy Parma ham, soft poached egg, warm seeded bread, burnt leek & miso butter +1.5)

Tandoori Chicken Skewers with curried yoghurt, seaweed gremolata, pomegranate seeds, blood orange vinaigrette -8.5

Isle of Wight® Heritage Tomato Salad with honeydew melon, pickled grapes, blood orange vinaigrette (vg) -10

MAINS

Sea Bass & Tiger Prawn Panzanella-style Salad with a blood orange vinaigrette -23

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SUNDAY ROASTS

All our roasts are served with crispy herb roasted potatoes, maple-glazed carrots, torched Hispi cabbage, parsnip purée, and a jug of rich, delicious gravy.

Half Roast Chicken served with succulent honey glazed chipolatas –20

Roast Pork Belly with a Bramley apple sauce –20

28-day Dry Aged Roast Beef, braised ox cheek served with a creamy horseradish sauce –23

Charred Cauliflower, basil oil (vg) –19

CLASSICS

Fish Pie, peas, samphire, soft-boiled egg –18.5

SALADS

Classic Caesar Salad topped with generous flakes of aged Parmesan (v) –13
(add smoked chicken +3)

ON THE SIDE

Skin-on Fries (vg) –5

Tenderstem® Broccoli with cider scraps (vg) –6

Roast Potatoes with Sunday Gravy –5.5

A selection of No-Gluten Containing 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.

