

THE
WHITE HORSES

TO START

- Crispy Calamari & Whitebait** with a Marie Rose sauce
- Fillet of Beef Carpaccio**, zesty mustard dressing, mixed pickles & truffle crisps – *supplement +2*
- Isle of Wight Heritage Tomato Salad**, Driftwood goat's cheese, pickled grapes, coral crisp & a vermouth vinaigrette (v)
- Chilled Pea & Spinach Soup**, cauliflower fritters, coconut yoghurt & a dash of chive oil (vg)
- Mixed Seafood Chowder** with Irish soda bread



MAINS

- Classic Caesar Salad** topped with generous flakes of aged parmesan (v) (*add smoked chicken*)
- Roast Corn-fed Chicken**, crispy layered potato cake, peas & beans, torched baby gem, delicately finished with garlic herb butter
- Pan-fried Seabass**, spinach, capers, chorizo & buttered new potatoes with a lemon dressing
- 12oz Rib-eye Steak** with a succulent roasted bone marrow, beef dripping chips & roasted shallots, served with béarnaise sauce – *supplement +15*
- Spinach & Pea Risotto**, kale pesto, vegan parmesan & toasted pine nuts (vg)
- The Beach Club Burger**, grilled beef patty, braised ox cheek, American-style cheese, skin-on fries & discovery dips
- Mixed Seafood Linguini**, roasted heritage tomato & saffron sauce, rouille & garlic croutons
- Cider-Battered Haddock & Chips**, Pease pudding, seaweed tartare sauce & a tangy gherkin ketchup

DESSERTS

- Bramley Apple Crumble** with vanilla ice cream. A true classic (v)
- Baked Chocolate Torte** smothered in coffee & vanilla cream (v)
- Classic Seaside Trio**, summer cider berry jelly, chocolate mousse, vanilla ice cream, wafer, berry coulis (v)
- The White Horses Eton Mess** topped with lemon curd, Chantilly cream & seasonal berries (v)
- Three Cheese Platter** Blue Murder Stilton, Snowdonia Black Bomber Cheddar & Driftwood Goat's Cheese served with a sweet, tangy apple and cider chutney, grapes & toasted white sourdough (v) – *supplement +2*

Our menu relies on fresh ingredients and as a result dishes may vary on a day-to-day basis.

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.

