

THE WHITE HORSES

MOTHER'S DAY MENU

FOR THE TABLE

Warm Guinness Soda Bread, burnt leek & miso butter,
selection of house dips **v** (1218 kcal) -8

Seaside Marinated Olives, samphire, lemon, pickled garlic **ve** (234 kcal) -5

Warm Smoked Almonds **v** (514 kcal) -5.5



SUNDAY SHARING PLATE

Baked Sussex Camembert, roast garlic & black truffle honey,
sealed in a filo crust with toasted white sourdough **v** (1712 kcal) -17

SEAFOOD PLATTER (FOR TWO)

The Signature Platter, Arênkha® caviar, king prawns, Severn & Wye® smoked
salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry
vinaigrette, warm Guinness soda bread, samphire butter (1218 kcal) -55



TO START

Roasted Cauliflower & Butterbean Soup,
roasted chestnuts, crispy capers, sage oil **ve** (493 kcal) -8
(add a soft poached egg and crispy Parma ham (549 kcal) +2.5)

Tandoori Chicken Skewers, curried yoghurt, seaweed gremolata,
pomegranate seeds, blood orange vinaigrette (576 kcal) -9

Warm Heritage Beetroot Salad, pickled mushrooms, vegan feta cheese,
toasted pine nuts, blackberry vinaigrette **ve** (640 kcal) -11



SUNDAY ROASTS

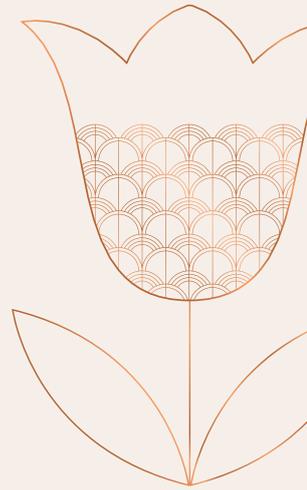
*All our roasts are served with crispy herb roasted potatoes, a giant Yorkshire pudding,
maple-glazed carrots, wilted kale, and a jug of rich, delicious gravy.*

SPECIAL **Roast Leg of Spring Lamb**, sage and apricot stuffing, mint sauce (1479 kcal) -24

Half Roast Chicken, sage & apricot stuffing, succulent honey glazed chipolatas (1874 kcal) -20

28-day Dry Aged Roast Beef, slow braised short rib,
served with a creamy horseradish sauce (1629 kcal) -23

Charred Cauliflower Wellington, butterbean purée, roasted chestnuts, basil oil **ve** (1481 kcal) -19



MAINS

Pan-Fried Sea Bass, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing (838 kcal) -23

Pumpkin & Sage Ravioli with black truffle vegan parmesan rind sauce, basil oil, Lyonnaise onions **ve** (989 kcal) -19



CLASSICS

The Beach Club Burger, grilled beef patty, slow braised short-rib, American-style cheese sauce, frickles, skin-on fries, discovery dips (1446 kcal) -19

Mixed Seafood Linguine, roasted red pepper & tomato sauce (992 kcal) -19.5

Cider-Battered Haddock & Chips, mushy peas, tartare sauce, tangy gherkin ketchup (1184 kcal) -19.5



SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan **v** (884 kcal) -13

(add smoked chicken (994 kcal) +3.5)

(add a soft poached egg and crispy bacon (1085 kcal) +7)

Warm Orzo Salad, maple glazed squash, charred purple sprouting broccoli, vegan feta cheese, toasted pine nuts, blood orange vinaigrette **ve** (1411 kcal) -15

(add a tandoori chicken skewer (1728 kcal) +3.5)

(add grilled king prawns (1484 kcal) +3.5)



ON THE SIDE

Warm Guinness Soda Bread with burnt leek & miso butter **v** (424 kcal) -4

Skin-on Fries with rosemary sea salt **ve** (456 kcal) -5

Purple Sprouting Broccoli with cider scraps **ve** (451 kcal) -7

Truffle Mac & Cheese **v** (708 kcal) -7
(or share a larger portion (1481 kcal) -13)

Cauliflower Cheese **v** (421 kcal) -7

Crispy Herb Roasted Potatoes & Gravy (345 kcal) -5.5

Succulent Honey Glazed Chipolatas and Sage & Apricot Stuffing with honey mustard glaze (767 kcal) -5.5

Yorkshire Pudding & Gravy (443 kcal) -3

Sage & Apricot Stuffing with honey mustard glaze (552 kcal) -4.5

A selection of desserts and after dinner drinks are available



v Vegetarian **ve** Vegan

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.

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.