THE
WHITE HORSES

FOR THE TABLE

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

Smoked Haddock Scotched Egg with watercress & curried mayonnaise -9

Seaside Marinated Olives, samphire, lemon, pickled garlic *(vg)* -5.5

Warm Smoked Almonds *(v)* -6

SUNDAY SHARING PLATES

Baked Sussex Camembert with roast garlic & black truffle honey, sealed in a filo crust with toasted white sourdough *(v)* -20

Charcuterie & Cheese Board, Cornish pork rillettes, warm sourdough, balsamic onions, marinated figs -30

SEAFOOD PLATTER (FOR TWO)

The Signature Platter, Avruga® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm Guinness soda bread and samphire butter -60

TO START

Leek & Potato Soup, white sourdough bread -8

Tandoori Chicken Skewers with curried yoghurt, seaweed gremolata, pomegranate seeds, orange vinaigrette -9.5

Crispy Calamari & Whitebait with a Marie Rose sauce -9.5

Roast Heritage Beetroot, chicory, poached pear, pistachio dukkah *(vg)* -10

MAINS

Pan-Fried Fillet of Sea Bass, sauteed artichokes, peppers, new potatoes, spinach, king prawns, garlic butter -25

Smoked Potato & Leek Risotto, toasted nori potato crisps *(v)* -20

THE
WHITE HORSES

SUNDAY ROASTS

All our roasts are served with crispy herb roasted potatoes, a giant Yorkshire pudding, maple-glazed heritage carrots, cavalo nero, sage & suet stuffing and a jug of rich, delicious gravy

Dry Aged Rump of Beef, horseradish crème fraîche -25
Lemon & Thyme ½ Roast Chicken with chipolata and bread sauce -22
Roast Pork Loin, apple & cider brandy chutney -21
Wild Mushroom & Spinach Strudel served with vegan gravy *(vg)* -19.5

CLASSICS

The Beach Club Burger, potato bun, burger sauce, American-style cheese, skin-on fries -20
Crab Mafalde, chilli & lobster glaze, tomato, garlic, lemon, parsley -20
Cider Battered Haddock & Chips, crushed peas, tartare sauce, tangy gherkin ketchup -22

ON THE SIDE

Skin-on Fries *(vg)* -5
Grilled Purple Sprouting Broccoli, chilli & ginger *(vg)* -7
Truffle Mac & Cheese *(v)* -7.5
or share a larger portion -14
Warm Guinness Soda Bread with burnt leek & miso butter *(v)* -4.5
Cauliflower Cheese *(v)* -7

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.