

THE WHITE HORSES

FOR THE TABLE

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



SUNDAY SHARING PLATE

Baked Sussex Camembert with roast garlic & black truffle honey, sealed in a filo crust with toasted white sourdough (v) - 19

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 Guinness soda bread and samphire butter - 60
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 Guinness soda bread and samphire butter - 70

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
Isle of Wight Heritage Tomato & Burrella® Mozzarella Salad, toasted pine nuts & pesto (vg) - 12
Scottish Mussels, crispy bacon, white wine fennel & crème fraîche sauce, warm garlic sourdough flatbread - 13
(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, a giant Yorkshire pudding, 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 Wellington, butterbean purée, roasted hazelnuts, basil oil (vg) - 20

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

CLASSICS

The Beach Club Burger, grilled beef patty, slow braised short-rib, American-style cheese sauce, frickles, skin-on fries, discovery dips - 19.5

Cider-Battered Haddock & Chips, crushed peas, tartare sauce, tangy gherkin ketchup - 20

Mixed Seafood Linguine, roasted red pepper & tomato sauce - 20

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)

Coronation Salad with toasted cashew nuts, apricots, rainbow radishes, fermented carrots, mango chutney, light curry coconut dressing (vg) - 15

(add a tandoori chicken skewer +3.5)

(or grilled tiger prawns +3.5)

ON THE SIDE

Warm Guinness Soda Bread with burnt leek & miso butter (v) - 5

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

Yorkshire Pudding & Truffle Tarragon Gravy - 3.5

Skin-on Fries (vg) - 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.

