

THE
WHITE HORSES

FOR THE TABLE

- Warm Guinness Soda Bread** with burnt leek & miso butter (v)–8
Warm Smoked Almonds (v)–5.5
Marinated Gordal Olives (vg)–4.5



SUNDAY SHARING PLATES

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

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. 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 Guinness soda 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 Guinness soda 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
- Pumpkin & Sage Ravioli** with black truffle vegan Parmesan rind sauce, basil oil, Lyonnaise onions (vg)–19

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SUNDAY ROASTS

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

Half Roast Chicken served with a sage & apricot stuffing, creamy bread sauce, succulent honey glazed chipolatas –20

Roast Pork Belly, sage & apricot stuffing with a Bramley apple sauce –20

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

Charred Cauliflower Wellington, butterbean purée, roasted chestnuts, basil oil (vg) –19

CLASSICS

The Beach Club Burger, grilled beef patty, braised ox cheek, American-style cheese, skin-on fries, discovery dips –19

Mixed Seafood Linguini with roasted tomato & saffron sauce –19.5

Cider-Battered Haddock & Chips, crushed peas, seaweed tartare sauce, tangy gherkin ketchup –19

SALADS

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

Orzo Salad with grilled asparagus, pomegranate seeds, vegan feta, toasted pine nuts, blood orange vinaigrette (vg) –13
(add a tandoori chicken skewer +3 or grilled tiger prawns +3.5)

ON THE SIDE

Skin-on Fries (vg) –5

Tenderstem® Broccoli with cider scraps (vg) –6

Truffle Mac & Cheese (v) –6

Cauliflower Cheese (v) –6

Roast Potatoes with Sunday gravy –5.5

Chipolatas & Stuffing –5.5

Yorkshire Pudding & Gravy –3

Apricot & Sage Stuffing with honey mustard glaze –4

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.

