

THE
WHITE HORSES



APERITIFS

Glass of English sparkling, Fitz Brut — 8

Gin & Tonic with Brighton Gin — 10

Hugo Spritz, St. Germain elderflower liqueur, Prosecco, soda water — 10

French Martini, vodka, Chambord, pineapple juice — 10

FOR THE TABLE

Marinated Gordal Olives (vg) — 4.5

Warm Smoked Almonds (v) — 4.5

Warm Soda Bread,

caviar butter & dips (v) — 7

TO START

Crispy Calamari & Whitebait with a Marie Rose sauce — 8

Mixed Seafood Chowder with warm soda bread — 9/17

Confit duck leg, mulled wine poached pear, devils on horseback — 9

Roasted butternut squash soup, artichoke crisps, truffle oil (vg), *warm soda bread with whipped butter* (v) — 8

Mushroom arancini, filled with black truffle butter, truffle mayonnaise (v) — 9

SUNDAY SHARING PLATE

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

SIGNATURE SEAFOOD PLATTER
(FOR TWO)

The Discovery Platter, Arenkha caviar, Atlantic prawns, Severn & Wye smoked salmon®, dressed crab, mussels & clams with a Marie Rose sauce, sherry vinaigrette & warm soda bread. A bit of theatre — 50

SALAD

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

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M A I N S

Roast cod loin, samphire, crushed new potatoes, fennel orange salad, mussel & cider cream sauce – 22
Spinach & Mushroom Risotto, truffle paste, vegan parmesan & toasted pine nuts, (vg) – 15

S U N D A Y R O A S T S

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

Half Roast Chicken, served with a sage and apricot stuffing, creamy bread sauce and succulent honey glazed chipolatas – 19

Roast pork belly, sage and apricot stuffing with a Bramley apple sauce – 19

28-day Dry Aged Roast Beef, braised ox cheek served with a creamy horseradish sauce – 21

Charred cauliflower, butterbean purée, roasted chestnuts, basil oil (vg) – 18

W H I T E H O R S E S C L A S S I C S

The Beach Club Burger, grilled beef patty, braised ox cheek, American-style cheese, skin-on fries & discovery dips – 18.5

Mixed Seafood Linguini, roasted tomato & saffron sauce, rouille & garlic croutons – 19

Cider-Battered Haddock & Chips, crushed peas, seaweed tartare sauce & a tangy gherkin ketchup – 18.5

O N T H E S I D E

Creamed spinach (v) – 6

Skin-on Fries (vg) – 3.5

Green Beans, toasted almonds in a tangy lemon dressing (vg) – 4

Truffle Mac & Cheese (v) – 6

Cauliflower Cheese (v) – 7

Roast potatoes with Sunday gravy – 3

Yorkshire pudding with Sunday gravy – 3

Chipolatas and stuffing – 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.

