

THE
WHITE HORSES



FESTIVE DRINKS

Drunken Sailor's Gingerbread - 12

Jameson's whiskey, gingerbread syrup, Angostura, orange bitters

Rhubarb Kipling - 12

Aperol, Amaro Santoni, Fever-Tree blood orange soda

White Horses Mistletoe Mule - 12

Goldstone spiced rum, Chambord, Fever-Tree ginger beer

Miss Scarlett's Spritz - 12

Chambord, Prosecco, cranberry juice

Smuggler's Sleigh - 7

Festive mulled wine

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) - 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**, fennel orange salad, mussel & cider cream sauce, served with roast potatoes and seasonal vegetables – 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.

- Roast free-range turkey**, hazelnut & cranberry stuffing, creamed sprouts, chipolatas, port cranberry gravy – 21
- 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) – 20

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**, Pease pudding, seaweed tartare sauce & a tangy gherkin ketchup – 18.5

O N T H E S I D E

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| Creamed garlic spinach (v) – 6 | Truffle Cauliflower Cheese (v) – 7 |
| Skin-on Fries (vg) – 3.5 | Roast potatoes with Sunday gravy – 3 |
| Green Beans , toasted almonds in a tangy lemon dressing (vg) – 4 | Yorkshire pudding with Sunday gravy – 3 |
| Truffle Mac & Cheese (v) – 6 | Chipolatas and stuffing – 5 |
| | Creamy Mashed Potato – 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.

