

THE WHITE HORSES

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.



BREAKFAST COCKTAILS & FIZZ

Bloody Mary, vodka, spiced tomato juice, celery stick – 10

Virgin Mary, spiced tomato juice, celery stick – 8

Glass of English sparkling, Fitz Brut – 7.6

Mimosa, prosecco, orange juice, orange peel – 8

CLASSICS

Full English Breakfast, two free-range eggs, back bacon, Cumberland sausage, grilled plum tomato, baked beans, Portobello mushrooms & a sweet potato samphire hash brown served with Caraway toast and East Sussex butter – 15

Vegetarian Full English, two free-range eggs, crushed avocado, grilled plum tomato, sausage, Portobello mushrooms, spinach, beans, sweet potato samphire hash brown, served with Caraway toast with East Sussex butter (v) – 14

Vegan Full Breakfast, crushed avocado, grilled plum tomato, sausage, Portobello mushroom, wilted spinach, baked beans, sweet potato samphire hash brown, served with Caraway toast and peanut butter (vg) – 14

Eggs Any Style, fried, scrambled or poached on Caraway toast (v) – 6.5

Eggs Benedict, two soft poached eggs, smoked ham hock & hollandaise on Caraway toast – 10

Eggs Royale, soft poached egg, dill hollandaise, Severn & Wye smoked salmon, white crab meat, sliced avocado on Caraway toast – 14

Eggs Florentine, two soft poached eggs, grilled plum tomatoes, wilted spinach & hollandaise sauce on Caraway toast (v) – 9.5

Severn & Wye Smoked Salmon, with scrambled eggs on Caraway toast – 13

Scottish Porridge Oats, berry compote, blueberries, maple syrup (vg) – 6.5

HOT & COLD DRINKS

A selection of juices, Orange, Apple & Cranberry – all 3.5

Hoogly Teas, English Breakfast, Decaf English Breakfast, Cosy Camomile, Classic Green Tea, Earl Grey, Peppermint, Lapsang Souchong – all 3.5

Paddy & Scott's Coffee, Espresso – 3 Double Espresso – 4, Americano – 3.8, Cappuccino – 4, Latte – 4, Flat White – 4, Macchiato – 3

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CONTINENTAL BREAKFAST

FROM THE BAKERY

Caraway bread, *(on request) (vg)*

Peanut butter *(vg)*, Nutella *(v)*, Unsalted Butter *(v)*,
Strawberry jam *(vg)*, Marmalade *(vg)*

BREAKFAST DRINKS

A selection of juices, Orange, Apple & Cranberry

Still & sparkling water

Smoothies or juice shots of the day

FROM THE TABLE

Seasonal berries, watermelon, fruit bowl *(vg)*

Semi-skimmed milk *(v)*, Oat milk *(vg)*, Almond milk *(vg)*

TOPPINGS

Almonds, Sunflower seeds, Chia seeds, Golden raisins

Natural Greek yoghurt *(v)*, Seasonal compote *(vg)*, Honeycomb *(v)*,
East Sussex honey *(v)*, Maple syrup *(vg)*

Our menu relies on fresh ingredients and as a result dishes may vary on a day-to-day basis.

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.

