

THE
WHITE HORSES

APERITIFS

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, cranberry juice, Prosecco

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,

with 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

TO SHARE

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

SALADS

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

Grilled Courgette & Orzo Salad, pickled grapes, green beans, baby spinach, avocado, gem lettuce & sesame seeds finished with a tahini-lime dressing (vg) - 13
(add chicken +3 or prawns +3.5)

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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



MAINS

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

Roast cod loin, fennel orange salad, mussel & cider cream sauce – 22

The above dishes are served with – roast potatoes and seasonal vegetables (vg)

12oz Rib-eye Steak with a succulent roasted bone marrow, beef dripping chips & roasted shallots, served with béarnaise sauce – 35

Spinach & Mushroom Risotto, truffle paste, vegan parmesan & toasted pine nuts (vg) – 15

CLASSICS

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

Fish Pie, peas, samphire & a soft-boiled egg – 18

SIDES

Creamed garlic spinach, (vg) – 6

Skin-on Fries (vg) – 3.5

Creamy Mashed Potato (v) – 4

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

Truffle Mac & Cheese (v) – 6

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.

