

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**,

with caviar butter & dips (v) — 7

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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

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 <sup>®</sup>, dressed crab, mussels & clams with a Marie Rose sauce, sherry vinaigrette & warm soda bread. A bit of theatre – 50



MAINS

**Roast Corn-fed Chicken**, crispy layered potato cake, peas & beans, torched baby gem, delicately finished with garlic herb butter – 19

**Roast cod loin**, samphire, crushed new potatoes, fennel orange salad, mussel & cider cream sauce – 22

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

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

**Charred cauliflower**, butterbean purée, braised leeks, roasted chestnut sage oil (vg) – 18

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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**, crushed peas, seaweed tartare sauce & a tangy gherkin ketchup – 18.5

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

SIDES

**Creamed spinach**, (v) – 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

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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.

