

THE  
WHITE HORSES

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TO START

**Crispy Calamari & Whitebait** with a Marie Rose sauce

**Mixed Seafood Chowder** with warm soda bread

**Confit duck leg**, mulled wine poached pear, devils on horseback – supplement +2

**Roasted butternut squash soup**, artichoke crisps, truffle oil (vg)

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

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MAINS

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

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

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 – supplement +15

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

**Classic Caesar Salad** topped with generous flakes of aged parmesan (v) – *add smoked chicken*

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

CLASSICS

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

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

**Cider-Battered Haddock & Chips**, Pease pudding, seaweed tartare sauce & a tangy gherkin ketchup

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DESSERT

**Bramley Apple Crumble**, with vanilla ice cream.

A true classic (v)

**Chocolate mousse**, with boozy cherries (vg)

**Two scoops of ice-cream or sorbet**

Choose from: Strawberry (v), Clotted cream (v), Vanilla (v), Coffee (v), Honeycomb (v), Lemon (vg),  
Raspberry (vg), Blackcurrant (vg). All served with berry coulis and a coconut wafer (vg)

**Warm poached pear**, blackcurrant sorbet (vg)

**Three Cheese Platter**, Blue Murder Stilton®, Snowdonia Black Bomber Cheddar® & Driftwood Goat's Cheese®  
served with a sweet, tangy apple and cider chutney, grapes & toasted white sourdough (v)

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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.

