

THE  
WHITE HORSES

STAY & DINE

---

TO START

**Roasted Red Pepper & Tomato Soup**, coconut yoghurt, basil oil (vg)  
*(add crispy Parma ham, soft poached egg, warm Guinness  
soda bread, burnt leek & miso butter)*

**Tandoori Chicken Skewers** with curried yoghurt, seaweed gremolata, pomegranate seeds,  
blood orange vinaigrette

**Isle of Wight® Heritage Tomato Salad** with honeydew melon, pickled grapes,  
blood orange vinaigrette (vg)

---



MAINS

**Roast Chicken Kiev** with crispy Parma ham, creamed leeks & black truffle.  
Served with sauté ratte potatoes

**Sea Bass & Tiger Prawn Panzanella-style Salad** with a blood orange vinaigrette

**10oz Rib-eye Steak** with crispy shallots, watercress salad, Café de Paris butter.  
Served with beef dripping chips (*supplement +15*)

**Pumpkin & Sage Ravioli** with black truffle vegan Parmesan rind sauce,  
basil oil, Lyonnaise onions (vg)

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

**Orzo Salad** with grilled asparagus, pomegranate seeds, vegan feta, toasted pine nuts,  
blood orange vinaigrette (vg)  
*(add a tandoori chicken skewer or grilled tiger prawns)*

CLASSICS

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

**Mixed Seafood Linguini** with roasted tomato & saffron sauce

**Cider-Battered Haddock & Chips**, crushed peas, seaweed tartare sauce, tangy gherkin ketchup

---

DESSERTS

**Bramley Apple Crumble** with vanilla ice cream. A true classic (v)

**Chocolate Negus** served with blackcurrant sorbet, cocoa tuile (vg)

**Lemon Posset** with pickle berries & black pepper olive oil (v)

**Strawberries & Vanilla Yoghurt Parfait** with macerated strawberries, candied pecans (v)

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

**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 wafer (v).

---

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.

