

THE
WHITE HORSES

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), warm soda bread with whipped butter (v)

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



MAINS

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

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

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

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

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, crushed peas, seaweed tartare sauce & a tangy gherkin ketchup

DESSERT

Bramley Apple Crumble with vanilla ice cream (v)

Chocolate mousse with boozy cherries (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)

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.

