

THE  
WHITE HORSES

## FOR THE TABLE

**Marinated Gordal Olives** (vg) – 4

**Warm Smoked Almonds** (v) – 3.5

**Irish Soda Bread**,  
with caviar, butter & dips – 6

## TO SHARE

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

**Whole Crab Rarebit**, crispy samphire  
& skin-on fries with a rich seaweed  
caviar aioli – 30

## SIGNATURE SEAFOOD PLATTERS (FOR TWO)

**The Discovery Platter**, Keta caviar, Atlantic prawns,  
Severn & Wye smoked salmon, dressed crab, mussels, clams  
& whelks with a Marie Rose sauce, sherry vinaigrette &  
Irish soda bread. A bit of theatre – 50

**The Lobster Platter** our Discovery Platter crowned with  
an additional ½ lobster. Push the boat out – 80

## SOURDOUGH PIZZAS

**Margherita**, burrata mozzarella,  
pomodoro sauce, basil, oregano  
(v) – 13

**Pizza Verde**, burrata mozzarella,  
pesto, spinach, green olives, pine  
nuts, basil, oregano (v) – 14  
*Vegan option also available with  
vegan cheddar*

**Salami Milano**, 'Nduja, burrata  
mozzarella, pomodoro sauce,  
red chili, basil, oregano – 15

## SANDWICHES

*Available Monday to Saturday 11am  
to 4pm. All served with skin-on fries.*

**Toasted Club Sandwich**, succulent  
smoked chicken, crispy bacon,  
Applewood® Cheddar, tomato,  
smashed avocado & lettuce on white  
sourdough – 10

**Steak Sandwich**, seared onglet steak,  
caramelised beer onions, cream cheese,  
red wine sauce, creamy horseradish &  
watercress dressed with vinaigrette on  
brown sourdough – 14.5

**West Country Croxton Manor Brie  
Toastie**, with sweet pickled gherkins  
& apple chutney on brown  
sourdough (v) – 12

## ENJOY OUR CLASSICS

**The Beach Club Burger**, grilled aged beef patty, braised ox cheek, American-style cheese, skin-on fries & discovery dips – 18.5

**Mixed Seafood Linguini**, roasted heritage 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

## 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)

**Isle of Wight Heritage Tomato & Noodle Salad**, charred Tenderstem® broccoli, spring onion, peas & beans, sesame seeds, green chilli & coriander, lifted with a zingy lime dressing (vg) – 13 (add chicken +3 or prawns +3.5)

## SIDES

**Isle of Wight Heritage Tomato Salad**, dressed with a vermouth vinaigrette (vg) – 6

**Skin-on Fries** (vg) – 3.5

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

**Truffle Mac & Cheese** (v) – 6

*Our menu relies on fresh ingredients and as a result dishes may vary on a day-to-day basis.*

*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.*

