

THE WHITE HORSES

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.

APERITIFS

Glass of English sparkling, Fitz Brut — 7.6

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

Warm Smoked Almonds (v) — 3.5

Warm Seeded bread,

with caviar, butter & dips — 6

TO START

Roasted butternut squash soup, artichoke crisps, truffle oil, (vg) warm seeded bread and whipped butter (v) — 8

Confit duck leg, mulled wine poached pear, devils on horseback — 9

Mixed Seafood Chowder with warm seeded bread — 9/17

SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan and seeded croutons (v) — 13 (add smoked chicken +3)

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SIGNATURE SEAFOOD PLATTERS (FOR TWO)

The Discovery Platter, Arenkha caviar, Atlantic prawns, Severn & Wye smoked salmon, dressed crab, mussels, clams & whelks with a Marie Rose sauce, sherry vinaigrette & seeded 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

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

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

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

SIDES

Creamed spinach (v) – 6

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

Creamy Mashed Potato (v) – 4

Skin-on Fries (vg) – 3.5

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.

