WHITE HORSES

Available from 12pm – 9pm All orders are subject to a £5 tray charge.

TO START

Confit duck leg, mulled wine poached pear, devils on horseback – 9 Roasted butternut squash soup, artichoke crisps, truffle oil (vg), warm soda bread with whipped butter (v) – 8 Mixed Seafood Chowder with warm soda bread – 9

Mushroom arancini, filled with black truffle butter, truffle mayonnaise (v) - 9

SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan (v)-13 (add smoked chicken +3)

MAINS

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

Spinach & Mushroom Risotto, truffle paste, vegan parmesan & toasted pine nuts (vg) –15 Charred cauliflower, butterbean purée, braised leeks, roasted chestnut sage oil (vg) – 18

CLASSICS

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

Cider-Battered Haddock & Chips, crushed peas, seaweed tartare sauce & a tangy gherkin ketchup -18.5

SIDES

Skin-on Fries (vg) - 3.5

DESSERT

Chocolate mousse with boozy cherries (vg) - 8.5

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 $(\nu) - 10$

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.

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