

THE
WHITE HORSES

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

Irish Soda Bread,

with caviar, butter & dips – 6

TO START

Crispy Calamari & Whitebait with a Marie Rose sauce – 8

Fillet of Beef Carpaccio, zesty mustard dressing, mixed pickles & truffle crisps – 12

Isle of Wight Heritage Tomato Salad, Driftwood goat's cheese, pickled grapes, coral crisp & a vermouth vinaigrette (v) – 10

Chilled Pea & Spinach Soup, cauliflower fritters, coconut yoghurt & a dash of chive oil (vg) – 7

Mixed Seafood Chowder with Irish soda bread – 9/17

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

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 onions, peas & beans, sesame seeds, green chilli & coriander, lifted with a zingy lime dressing (vg) – 13
(add chicken +3 or prawns +3.5)

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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



MAINS

Roast Corn-fed Chicken, crispy layered potato cake, peas & beans, torched baby gem, delicately finished with garlic herb butter – 17.5

Pan-fried Seabass, spinach, capers, chorizo & buttered new potatoes with a lemon dressing – 19

12oz Rib-eye Steak with a succulent roasted bone marrow, beef dripping chips & roasted shallots, served with béarnaise sauce – 35

Spinach & Pea Risotto, kale pesto, vegan parmesan & toasted pine nuts (vg) – 15

CLASSICS

The Beach Club Burger, grilled 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

SIDES

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

Skin-on Fries (vg) – 3.5

Creamy Mashed Potato (v) – 4

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

Truffle Mac & Cheese (v) – 6

A selection of desserts and after dinner drinks are available

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 kcal 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.

