

# THE WHITE HORSES

## FOR THE TABLE

**Warm Guinness Soda Bread** with burnt leek & miso butter (v)–8  
**Warm Smoked Almonds** (v)–5.5  
**Marinated Gordal Olives** (vg)–4.5

## TO SHARE

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

## SEAFOOD PLATTERS (FOR TWO)

**The Signature Platter**, Arënka® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm Guinness soda bread.

A bit of theatre –55

**The Discovery Platter**, push the boat out by adding rock oysters +10

## SOURDOUGH PIZZAS

*All our pizzas are vegan sourdough base, hand stretched inhouse to a thin crust.*

**Margherita Pizza**, classic with buffalo mozzarella, rich tomato sauce, basil, oregano (v)–14

**Pizza Verde**, buffalo mozzarella, pesto, spinach, green olives, pine nuts, basil, oregano (v) –15 (*vegan option also available with vegan Cheddar*)

**Seafood Pizza**, anchovies, mussels, squid, rich tomato sauce, mozzarella, green olives, capers, oregano –17

*Why not add –* **Garlic Sourdough**

**Flatbread**, buffalo mozzarella, sun dried tomatoes, oregano (v)–10

## SANDWICHES

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

**Toasted Club Sandwich** with succulent smoked chicken, crispy bacon, Applewood® Cheddar, plum tomato. Served on white sourdough –13

**Open Pulled Beef Sandwich** with tempura Sarsons® onions, Dijon mustard, watercress. Dressed with vinaigrette on toasted seeded brown sourdough –14.5

**Isle of White® Tomato & Buffalo Mozzarella Toastie** with apple chutney on seeded brown sourdough –13

## ENJOY OUR CLASSICS

**The Beach Club Burger**, grilled beef patty, braised ox cheek, American-style cheese, skin-on fries, discovery dips -19

**Scottish Mussels** with a cider leek cream sauce, warm garlic sourdough flatbread, skin-on fries -16

**Cider-Battered Haddock & Chips**, crushed peas, seaweed tartare sauce, tangy gherkin ketchup -19

**Fish Pie**, peas, samphire, soft-boiled egg -18.5

## SALADS

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

**Orzo Salad** with grilled asparagus, pomegranate seeds, vegan feta, toasted pine nuts, blood orange vinaigrette (vg)-13  
(add a tandoori chicken skewer +3  
or grilled tiger prawns +3.5)

## SIDES

**Green Salad** with a sesame miso dressing (vg)-5.5

**Skin-on Fries** (vg)-5

**Sautéed Ratte Potatoes** with spring onions, chives, truffle oil (vg)-5.5

**Tenderstem® Broccoli** with cider scraps (vg)-6

**Truffle Mac & Cheese** (v)-6

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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.

