

THE WHITE HORSES

FOR THE TABLE

- Warm Guinness Soda Bread** with burnt leek & miso butter, selection of house dips (v) - 9
Smoked Haddock Scotch Egg with watercress & curried mayonnaise - 9
Seaside Marinated Olives, samphire, lemon, pickled garlic (vg) - 6
Warm Smoked Almonds (v) - 6
Garlic Sourdough Flatbread (v) - 7



TO SHARE

- Baked Sussex Camembert** with roast garlic & black truffle honey, sealed in a filo crust with toasted white sourdough (v) - 19
Slow Cooked Lamb Ribs with sourdough flatbread, pickled cucumber, tzatziki - 26
(add skin-on fries +5)

TO START

- Garden Pea & Apple Cider Soup**, coconut yoghurt & crispy croutons (vg) - 9
(add a soft poached egg & ham hock croquette +2.5)
Tandoori Chicken Skewers with curried yoghurt, seaweed gremolata, pomegranate seeds, orange vinaigrette - 9
Crispy Calamari & Whitebait with a Marie Rose sauce - 9.5
Scottish Mussels, crispy bacon, white wine fennel & crème fraîche sauce, warm garlic sourdough flatbread - 14
(add skin-on fries +5)
Isle of Wight Heritage Tomato & Buffalo Mozzarella Salad, toasted pine nuts & pesto (v) - 12

SALADS

- Classic Caesar Salad** topped with generous flakes of aged parmesan (v) - 14
(add a buttermilk chicken skewer +3.5)
(add a buttermilk chicken skewer, a soft poached egg and crispy bacon +7.5)
Coronation Salad with toasted cashew nuts, apricots, rainbow radishes, fermented carrots, mango chutney, light curry coconut dressing (vg) - 15
(add a tandoori chicken skewer +3.5)
(or grilled tiger prawns +3.5)

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SEAFOOD PLATTERS (FOR TWO)

The Signature Platter, Arënkha® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm Guinness soda bread and samphire butter - 60

The Discovery Platter, rock oysters, Arënkha® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm Guinness soda bread and samphire butter - 70

MAINS

Half Flat Iron Buttermilk Chicken, crispy Parma ham, Pommies Anna, wilted spinach, garlic & herb butter - 25

Pan-Fried Sea Bass, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing - 24

10oz Rib-Eye Steak with a slow cooked beef hot-pot, wilted spinach - 38

Asparagus & Garden Pea Risotto with summer truffle paste, topped with crispy capers (vg) - 20

Sweet Potato & Thai Green Coconut Curry with saffron rice, flatbread, onion bhaji (vg) - 21

CLASSICS

The Beach Club Burger, grilled beef patty, slow braised short-rib, American-style cheese sauce, frickles, skin-on fries, discovery dips - 19.5

Cider-Battered Haddock & Chips, crushed peas, tartare sauce, tangy gherkin ketchup - 20

Mixed Seafood Linguine, roasted red pepper & tomato sauce - 20

Fish Pie, peas, samphire, grilled scallop & oyster in shell with a soft-boiled egg - 23

SIDES

Warm Guinness Soda Bread with burnt leek & miso butter (v) - 5

Green Salad with a sesame miso dressing (vg) - 6

Skin-on Fries (vg) - 5

Creamed Baby Spinach with garlic & vegan parmesan cheese (vg) - 8

New Potatoes with garlic & herb butter (v) - 7

Truffle Mac & Cheese (v) - 7.5

or share a larger portion - 13.5

A selection of desserts and after dinner drinks are available

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.

