

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

Grazing Board including potted smoked pork rilette, gazpacho shots, sausage roll, Snowdonia Black Bomber® Cheddar, pickled egg, gherkins, smoked almonds, Gordal olives, apple chutney. Served with warm Guinness soda bread –23

TO START

Roasted Red Pepper & Tomato Soup, coconut yoghurt, basil oil (vg)–7.5

(add crispy Parma ham, soft poached egg, warm Guinness soda bread, burnt leek & miso butter +1.5)

Tandoori Chicken Skewers with curried yoghurt, seaweed gremolata, pomegranate seeds, blood orange vinaigrette –8.5

Crispy Calamari & Whitebait with a Marie Rose sauce –9

Scottish Mussels with a cider leek cream sauce, warm garlic sourdough flatbread –12
(add skin-on fries +4)

Isle of Wight® Heritage Tomato Salad with honeydew melon, pickled grapes, blood orange vinaigrette (vg)–10

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)

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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. A bit of theatre –55

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. Push the boat out –65

MAINS

Roast Chicken Kiev with crispy Parma ham, creamed leeks & black truffle.
Served with sauté ratte potatoes –19.5

Sea Bass & Tiger Prawn Panzanella-style Salad with a blood orange vinaigrette –23

10oz Rib-eye Steak with crispy shallots, watercress salad, Café de Paris butter.
Served with beef dripping chips –36

Pumpkin & Sage Ravioli with black truffle vegan Parmesan rind sauce,
basil oil, Lyonnaise onions (vg)–19

Aubergine Schnitzel with lentil ragu, roasted celeriac purée, harissa oil (vg)–19

CLASSICS

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

Mixed Seafood Linguini with roasted tomato & saffron sauce –19.5

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

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

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

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.

