

THE
WHITE HORSES

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.



FOR THE TABLE

Marinated Gordal Olives (vg) – 4

Warm Smoked Almonds (v) – 3.5

Caraway bread,
with caviar, butter & dips – 6

TO START

Fillet of Beef Carpaccio, zesty mustard dressing, mixed pickles & Caraway bread – 12

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

Chilled Pea & Spinach Soup, coconut yoghurt & a dash of chive oil and Caraway bread (vg) – 7

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 & Caraway bread. A bit of theatre – 50

The Lobster Platter, our Discovery Platter crowned with an additional ½ lobster.
Push the boat out – 80

SALADS

Classic Caesar Salad topped with generous flakes of aged parmesan
and Caraway croutons (v) – 13 (add smoked chicken +3)

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SUNDAY ROASTS

All our roasts are served with crispy herb roasted potatoes, maple-glazed carrots, Hispi cabbage, parsnip purée, and a jug of rich, delicious gravy.

28-day Dry Aged Roast Beef, braised ox cheek served with a creamy horseradish sauce – 21

MAINS

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

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

SIDES

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

Skin-on Fries (vg) – 3.5

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

Truffle Cauliflower Cheese (v) – 7

Roast potatoes with Sunday gravy – 3

Creamy Mashed Potato (v) – 4

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.

