

THE
WHITE HORSES



NON-GLUTEN CONTAINING INGREDIENTS MENU

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 Non-Gluten Containing Menu.

APERITIFS

Glass of English sparkling, Fitz Brut — 8

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) — 4.5

Warm Smoked Almonds (v) — 4.5

Warm Seeded Bread,

caviar butter & dips (v) — 7

TO START

Mixed Seafood Chowder with warm seeded bread — 9/17

Confit duck leg, mulled wine poached pear, devils on horseback — 9

Roasted butternut squash soup, artichoke crisps, truffle oil (vg),
served with warm seeded bread & whipped butter (v) — 8

SIGNATURE SEAFOOD PLATTER (FOR TWO)

The Discovery Platter, Arenkha caviar, Atlantic prawns, Severn & Wye smoked salmon®, dressed crab, mussels & clams with a Marie Rose sauce, sherry vinaigrette & warm seeded bread. A bit of theatre — 50

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SALAD

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

MAINS

Roast cod loin, samphire, crushed new potatoes, fennel orange salad, mussel & cider cream sauce – 22
Spinach & Mushroom Risotto, truffle paste, vegan parmesan & toasted pine nuts, (vg) – 15

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.

Roast pork belly, sage and apricot stuffing with a Bramley apple sauce – 19
28-day Dry Aged Roast Beef, braised ox cheek served with a creamy horseradish sauce – 21
Charred cauliflower, butterbean purée, roasted chestnuts, basil oil (vg) – 18

ON THE SIDE

Creamed spinach (v) – 6

Skin-on Fries (vg) – 3.5

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

Cauliflower Cheese (v) – 7

Roast potatoes with Sunday gravy – 3

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.*

