# WHITE HORSES

## STAY & DINE NGCI

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.

#### TO START

Roasted Red Pepper & Tomato Soup, coconut yoghurt, basil oil (vg) (add crispy Parma ham, soft poached egg, warm seeded bread, burnt leek & miso butter) Tandoori Chicken Skewers with curried yoghurt, seaweed gremolata, pomegranate seeds, blood orange vinaigrette Isle of Wight® Heritage Tomato Salad with honeydew melon, pickled grapes,

blood orange vinaigrette (vg)

#### MAINS

Roast Chicken Kiev with crispy Parma ham, creamed leeks & black truffle. Served with sauté ratte potatoes Sea Bass & Tiger Prawn Panzanella-style Salad with a blood orange vinaigrette 10oz Rib-eye Steak with crispy shallots, watercress salad, Café de Paris butter. Served with beef dripping chips (*supplement +15*) Classic Caesar Salad topped with generous flakes of aged Parmesan (v) (add smoked chicken)

### CLASSICS

Fish Pie, peas, samphire, soft-boiled egg

#### DESSERTS

Chocolate Negus served with blackcurrant sorbet, cocoa tuile (vg) Lemon Posset with pickle berries & black pepper olive oil (v) Strawberries & Vanilla Yoghurt Parfait with macerated strawberries, candied pecans (v) Three Cheese Platter, Blue Murder® Stilton, Snowdonia Black Bomber® Cheddar, Driftwood® Goat's Cheese. Served with a sweet tangy apple & cider chutney, grapes, toasted seeded bread (v) Two Scoops of Ice-cream or Sorbet. Choose from: strawberry (v), clotted cream (v), vanilla (v), coffee (v), honeycomb (v), lemon (vg), raspberry (vg), blackcurrant (vg). All served with berry coulis (vg).

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.