

THE
WHITE HORSES

ROOM SERVICE

Available from 12pm–9pm
All orders are subject to a £5 tray charge

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



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

CLASSICS

- The Beach Club Burger**, grilled beef patty, braised ox cheek, American-style cheese,
skin-on fries, discovery dips –19
- Cider-Battered Haddock & Chips**, crushed peas, seaweed tartare sauce,
tangy gherkin ketchup –19

SIDES

- Skin-on fries** (vg) –5

DESSERTS

- Chocolate Negus** served with blackcurrant sorbet, cocoa tuile (vg) –9
- Three Cheese Platter**, Blue Murder® Stilton, Snowdonia Black Bomber® Cheddar, Driftwood® Goat's
Cheese. Served with a sweet tangy apple & cider chutney, grapes, toasted white sourdough (v) –10

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.

