

# 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.

### FOR THE TABLE

- Warm Seeded Bread**, burnt leek & miso butter, selection of house dips (v) - 9
- Seaside Marinated Olives**, samphire, lemon, pickled garlic (v) - 6
- Warm Smoked Almonds** (v) - 6



### TO START

- Garden Pea & Apple Cider Soup**, coconut yoghurt & crispy croutons (vg) - 9  
*(add a soft poached egg and smoked ham hock +2.5)*
- Tandoori Chicken Skewers** with curried yoghurt, seaweed gremolata, pomegranate seeds, orange vinaigrette - 9.5
- Scottish Mussels**, crispy bacon, white wine fennel & crème fraîche sauce, warm seeded bread - 14  
*(add skin-on fries +5)*
- Isle of Wight Heritage Tomato & Buffalo Mozzarella Salad**, toasted pine nuts & pesto (v) - 12

---

### SALADS

- Classic Caesar Salad** topped with generous flakes of aged parmesan (v) - 14  
*(add a buttermilk chicken skewer +3.5)*  
*(add a buttermilk chicken skewer, a soft poached egg and crispy bacon +7.5)*

# THE WHITE HORSES



## SEAFOOD PLATTERS (FOR TWO)

**The Signature Platter**, Arënkhā® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread and samphire butter - 60

**The Discovery Platter**, rock oysters, Arënkhā® caviar, tiger prawns, Severn & Wye® smoked salmon, dressed crab, mussels, clams with a Marie Rose sauce, sherry vinaigrette, warm seeded bread and samphire butter - 70

## MAINS

**Half Flat Iron Buttermilk Chicken**, crispy Parma ham, Pommes Anna, wilted spinach, garlic & herb butter - 25

**Pan-Fried Sea Bass**, crushed potatoes, chorizo, wilted spinach, capers, lemon dressing - 24

**10oz Rib-Eye Steak** with a slow cooked beef hot-pot, wilted spinach - 38

**Asparagus & Garden Pea Risotto** with summer truffle paste, topped with crispy capers (vg) - 20

**Sweet Potato & Thai Green Coconut Curry** with saffron rice, warm seeded bread, onion bhaji (vg) - 21

## CLASSICS

**Fish Pie**, peas, samphire, grilled scallop & oyster in shell with a soft-boiled egg - 23

## SIDES

**Warm Seeded Bread** with burnt leek & miso butter (vg) - 5

**Green Salad** with a sesame miso dressing (vg) - 6

**Skin-on Fries** (vg) - 5

**New Potatoes** with garlic & herb butter (v) - 7

**Creamed Baby Spinach** with garlic & vegan parmesan cheese (vg) - 8

## DESSERTS

**Chocolate Negus** served with blackcurrant sorbet, cocoa tuile (vg) - 9.5

**Two Scoops Of Ice Cream or Sorbet** - 6

Choose from: strawberry (v), clotted cream (v), vanilla (v), coffee (v), honeycomb (v), lemon (vg), raspberry (vg), blackcurrant (vg)

All served with berry coulis (v)

*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.*

