

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 & Burrella® Mozzarella Salad**, toasted pine nuts & pesto (vg) - 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)

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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.

