

THE
WHITE HORSES

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.

FOR THE TABLE

- Warm Seeded Bread** with burnt leek & miso butter (v) -8
Warm Smoked Almonds (v) -5.5
Marinated Gordal Olives (vg) -4.5



TO START

- Roasted Red Pepper & Tomato Soup**, coconut yoghurt, basil oil (vg) -7.5
(add crispy Parma ham, soft poached egg, warm seeded bread, burnt leek & miso butter +1.5)
- Tandoori Chicken Skewers** with curried yoghurt, seaweed gremolata, pomegranate seeds, blood orange vinaigrette -8.5
- Scottish Mussels** with a cider leek cream sauce, warm seeded bread -12
(add skin-on fries +4)
- Isle of Wight® Heritage Tomato Salad** with honeydew melon, pickled grapes, blood orange vinaigrette (vg) -10

SALADS

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

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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. A bit of theatre –55

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. Push the boat out –65

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

CLASSICS

Fish Pie, peas, samphire, soft-boiled egg –18.5

SIDES

Green Salad with a sesame miso dressing (vg) –5.5

Skin-on Fries (vg) –5

Sautéed Ratte Potatoes with spring onions, chives, truffle oil (vg) –5.5

Tenderstem® Broccoli with cider scraps (vg) –6

A selection of No-Gluten Containing 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.

