

THE  
WHITE HORSES

APERITIFS

**Glass of English sparkling**, Fitz Brut – 7.6

**Gin & Tonic** with Brighton Gin – 10

**Hugo Spritz**, St. Germain elderflower liqueur, Prosecco, soda water – 10

**French Martini**, vodka, Chambord, pineapple juice – 10



FOR THE TABLE

**Marinated Gordal Olives** (vg) – 4

**Warm Smoked Almonds** (v) – 3.5

**Irish Soda Bread**,

with caviar, butter & dips – 6

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TO START

**Crispy Calamari & Whitebait** with a Marie Rose sauce – 8

**Fillet of Beef Carpaccio**, zesty mustard dressing, mixed pickles & truffle crisps – 12

**Isle of Wight Heritage Tomato Salad**, Driftwood goat's cheese, pickled grapes, coral crisp & a vermouth vinaigrette (v) – 10

**Chilled Pea & Spinach Soup**, cauliflower fritters, coconut yoghurt & a dash of chive oil (vg) – 7

**Mixed Seafood Chowder** with Irish soda bread – 9/17

TO SHARE

**Baked Sussex Camembert**, roast garlic & black truffle honey, sealed in a filo crust with toasted sourdough (v) – 17

**Whole Crab Rarebit**, crispy samphire & skin-on fries with a rich seaweed caviar aioli – 30

SALADS

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

**Grilled Courgette & Orzo Salad**, pickled grapes, green beans, baby spinach, avocado, gem lettuce & sesame seeds finished with a tahini-lime dressing (vg) – 13 (add chicken +3 or prawns +3.5)

**Isle of Wight Heritage Tomato & Noodle Salad**, charred Tenderstem® broccoli, spring onions, peas & beans, sesame seeds, green chilli & coriander, lifted with a zingy lime dressing (vg) – 13  
(add chicken +3 or prawns +3.5)

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SIGNATURE SEAFOOD PLATTERS (FOR TWO)

**The Discovery Platter**, Keta caviar, Atlantic prawns, Severn & Wye smoked salmon, dressed crab, mussels, clams & whelks with a Marie Rose sauce, sherry vinaigrette & Irish soda bread. A bit of theatre – 50

**The Lobster Platter**, our Discovery Platter crowned with an additional ½ lobster. Push the boat out – 80



MAINS

**Roast Corn-fed Chicken**, crispy layered potato cake, peas & beans, torched baby gem, delicately finished with garlic herb butter – 17.5

**Pan-fried Seabass**, spinach, capers, chorizo & buttered new potatoes with a lemon dressing – 19

**12oz Rib-eye Steak** with a succulent roasted bone marrow, beef dripping chips & roasted shallots, served with béarnaise sauce – 35

**Spinach & Pea Risotto**, kale pesto, vegan parmesan & toasted pine nuts (vg) – 15

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CLASSICS

**The Beach Club Burger**, grilled beef patty, braised ox cheek, American-style cheese, skin-on fries & discovery dips – 18.5

**Mixed Seafood Linguini**, roasted heritage tomato & saffron sauce, rouille & garlic croutons – 19

**Cider-Battered Haddock & Chips**, Pease pudding, seaweed tartare sauce & a tangy gherkin ketchup – 18.5

**Fish Pie**, peas, samphire & a soft-boiled egg – 18

SIDES

**Isle of Wight Heritage Tomato Salad**, dressed with a vermouth vinaigrette (vg) – 6

**Skin-on Fries** (vg) – 3.5

**Creamy Mashed Potato** (v) – 4

**Green Beans**, toasted almonds in a tangy lemon dressing (vg) – 4

**Truffle Mac & Cheese** (v) – 6

A selection of desserts and after dinner drinks are available

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*Our menu relies on fresh ingredients and as a result dishes may vary on a day-to-day basis.*

*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 kcal 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.*

