

THE  
WHITE HORSES



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

SUNDAY SHARING PLATES

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

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

SALADS

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

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### SUNDAY ROASTS

*All our roasts are served with crispy herb roasted potatoes, a giant Yorkshire pudding, maple-glazed carrots, Hispi cabbage, parsnip purée, and a jug of rich, delicious gravy.*

**28-day Dry Aged Roast Beef**, braised ox cheek served with a creamy horseradish sauce – 21

**Half Roast Chicken**, served with a fragrant sage and apricot stuffing, creamy bread sauce, and succulent honey glazed chipolatas – 19

**Roast Cauliflower Wellington**, on a delicate bed of butterbean purée with herby citrus-garlic chimichurri sauce (vg) – 17.5

### MAINS

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

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

### 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

### ON THE SIDE

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

**Skin-on Fries** (vg) – 3.5

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

**Truffle Mac & Cheese** (v) – 6

**Truffle Cauliflower Cheese** (v) – 7

**Roast potatoes** with Sunday gravy – 3

**Yorkshire pudding** with Sunday gravy – 3

**Chipolatas and stuffing** – 5

**Creamy Mashed Potato** (v) – 4

**A selection of desserts and after dinner drinks are available**

*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.*

