

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

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

**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

SOURDOUGH PIZZAS

Margherita, burrata mozzarella,
pomodoro sauce, basil, oregano
(v) – 13

Pizza Verde, burrata mozzarella,
pesto, spinach, green olives, pine
nuts, basil, oregano (v) – 14
*Vegan option also available with
vegan cheddar*

Salami Milano, 'Nduja, burrata
mozzarella, pomodoro sauce,
red chili, basil, oregano – 15

SANDWICHES

*Available Monday to Saturday 11am
to 4pm. All served with skin-on fries.*

Toasted Club Sandwich, succulent
smoked chicken, crispy bacon,
Applewood® Cheddar, tomato,
smashed avocado & lettuce on white
sourdough – 10

Steak Sandwich, seared onglet steak,
caramelised beer onions, cream cheese,
red wine sauce, creamy horseradish &
watercress dressed with vinaigrette on
brown sourdough – 14.5

**West Country Croxton Manor Brie
Toastie**, with sweet pickled gherkins
& apple chutney on brown
sourdough (v) – 12

ENJOY OUR CLASSICS

The Beach Club Burger, grilled aged 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

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 onion, peas & beans, sesame seeds, green chilli & coriander, lifted with a zingy lime dressing (vg) – 13 (add chicken +3 or prawns +3.5)

SIDES

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

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.

