

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

**Marinated Gordal Olives** (vg) – 4

**Warm Smoked Almonds** (v) – 3.5

**Caraway bread,**  
with caviar, butter & dips – 6

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TO START

**Fillet of Beef Carpaccio**, zesty mustard dressing, mixed pickles & Caraway bread – 12

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

**Chilled Pea & Spinach Soup**, coconut yoghurt & a dash of chive oil and Caraway bread (vg) – 7

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  
& Caraway 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  
and Caraway croutons (v) – 13 (add smoked chicken +3)

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### SUNDAY ROASTS

*All our roasts are served with crispy herb roasted potatoes, 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

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### 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

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### 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 Cauliflower Cheese** (v) – 7

**Roast potatoes** with Sunday gravy – 3

**Creamy Mashed Potato** (v) – 4

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

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*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.*

