

SEAFOOD & JAZZ MENU

August Bank Holiday

OYSTERS

Pre Orders on a Dozen Please

Carlingford Irish Rock Oysters - Sweet Iodine Flavours with Hint of Nut & Subtle Citrus Notes

One £4 six £23 Dozen £44

Premium Louet- Feisser Oysters - Sweet Slight Nutty Flavour, With a Slight Tannic After Taste

One £5.50 six £31 Dozen £60

STARTERS

Twice Baked Sussex Charmer Cheese Soufflé £13

Chive & Parmesan Cream Sauce - *vegetarian*

Pan Roasted Scallops £15

Crisp Bacon, Wilted Spinach, Garlic Butter, Chicken Jus

Salt & Pepper Tempura Squid, Crisp Asian Salad £14

Lime Mayonnaise, Tomato & Chilli Jam, Lime Wedge

Grilled Garlic Red Argentinian Prawns in the Shell £14

Parsley, Lemon & Garlic Butter

British Mussels Steamed in Thatcher's Cider £13

with Double Cream Leeks & Smoked Bacon Lardons

Seared Sashimi Grade Szechuan Pepper Tuna £16

Wakame Seaweed, Ponzu Dressing & Flying Fish Roe

Hand Carved Scottish Smoked Salmon £15

Donker Rye, Salted Butter, Condiments

Classic Crab & Cheese Souffle £14

On Wilted Spinach, Shellfish Bisque

Traditional Fish Soup £13

Lightly Poached Seafood & Shellfish, Rouille

SEAFOOD PLATTERS

Ocean Platter for Two £80

Seared Whole Scallops & Garlic Butter,

Grilled shell-on Argentinian Red Prawns,

Salt & Pepper Tempura Squid, Breaded Whitebait,

British Mussels in Cider & Double Cream with Smoked Bacon Lardons & Leeks served with Fries, Bread & Garlic Aioli

Ocean Platter with a Lobster for Two £150

The Same Platter as Above with a Whole Grilled Lobster in Galic Butter

Fish Platter for Two £80

Grilled Fillets of Bream, Seabass, Skate, Tuna, Roasted Mediterranean Vegetables served with Fries, Garlic Aioli

Paella Platter for Two £80

White Horse Style Paella Rice, Topped with Grilled Squid, Mussels, King Prawns & Grilled Bream Fillet,

Served with Chorizo Bisque & Roasted Mediterranean Vegetables

WHOLE LOBSTER

(only Pre Order) £70

Each Lobster 800G TO 1KG

Served either

Thermador,

OR Garlic Butter, New Potatoes, Wilted Spinach

OR Cold Dressed New Potatoes, Mixed Leaves, Lemon Mayonnaise

MAINS

Greek Salad £9 / £16

Roasted San Marzano tomatoes, Crisp Baby Gem, Cucumber Vegan Feta, Olives, Oregano, Red Onion,

*Balsamic & Extra Virgin Olive Oil - **vegetarian***

Deep-fried Cod in 'Langham Best' Batter with Hand-cut Skin-on Chips £24

Crushed Peas, Tartare Sauce, Lemon

Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice £24

Toasted Peanuts, Crisp-Fried Shallots, Tenderstem, Sweet Potato

Whole Grilled Dover Sole (Market Price)

Meuniere, Wilted Spinach & New Potatoes

Traditional Bouillabaisse £30

Rich Seafood Stew filled with Seafood & Shellfish, Topped with Cheese Croute & Rouille

Pan Roasted Wing of Skate £26

Wilted Spinach New Potatoes Brown Shrimp, Cockle & Caper Butter

Whole Grilled Squid £30

Lemon, Roast Garlic, Parsley Olive Oil, Salad & Fries

Grilled Fillet of Seabass £30

Grilled Shell on Prawn, Mussels, Paella Style Rice & Chorizo Bisque

Crab & Seafood Linguine £24

Slow cooked Tomatoes, Sweet Dropped Peppers, Fresh Chilli & Herbs

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry £24

*Fragrant Jasmine Rice, Tenderstem, Crisp Onion Bhaji – **vegan***

WHOLE GRILLED FISH

For Two (Please Pre Order)

A Whole 800gm Salt Crust Baked Seabass £65

Served to your table in a sea salt Crust

A Whole Grilled Brill £75

Served whole to your table

MEAT OFF THE GRILL

Grilled 10oz Ribeye Steak £38

Fries, Salad & Peppercorn Sauce

The White Horse 8oz Prime Beef Burger £24

*Crisp Baby Gem, Tomato Chutney, Roasted Garlic Mayo on a Toasted Brioche bun, French Fries
Smoked Applewood Cheddar & Crisp streaky Bacon*

SIDE DISHES

Potatoes- *Buttered New, Our Famous Truffle fries, Tripple cooked chips, Fries £6*

Selection of Green Vegetables, *Sesame, Chilli & Ginger Dressing £8*

Caesar Salad, *Crisp Romaine Lettuce, Anchovy Dressing, Shaved Parmesan, Anchovies £8*

Warm Roasted Mediterranean Vegetables *with Feta Cheese £10*

House Salad, *Honey and Whole Grain Mustard Dressing £8*

DESSERTS

A selection of some of the finest cheese £16

A Selection of Local Sussex Cheeses

Fig & Apple chutney, Oat cakes, Artisan Baguette, Salted Butter & Grapes

Raspberry Pannacotta £9

Apple & Prosecco Jelly, Elderflower Sorbet

Eton Mess £9

Crushed Meringue, Fresh Strawberries, Chantilly Cream

Ice Cream

One Scoop £5 Two Scoops £7.50 Three Scoops £9

local, award-winning, Ice Cream & Sorbet

'Caroline's Dairy' Salted Caramel, Mint Choc Chip

*'Jude's' Vegan Madagascan Vanilla – **vegan, gluten free***

'Mooka of Petersfield' Apple & Elderflower Sorbet, Hedgerow Summer Berries sorbet

Baileys & Amaretti Biscuit Gelato

Affogato £9

Jude's Vanilla Ice Cream with a hit of 'Love Hurts' Espresso - vegan

...add Baileys, Disaronno, or Frangelico Liqueur for £3.50