

# 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 Garlic 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*