

SEAFOOD & JAZZ MENU

August Bank Holiday

OYSTERS

Pre Orders on a Dozen Please

Jersey Rock Oysters – *Have a unique umami, delicate, fresh & salty flavour.*

One £4 six £23 Dozen £44

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

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 £49

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, Cockle & Caper Buter

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

Tandoori Spiced Roasted Cauliflower, Garlic & Coriander Naan

*Sag Aloo, Coconut & Cauliflower Puree, Crispy onion – **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*

Greek Salad *Roasted San Marzano tomatoes, Crisp Baby Gem, Cucumber Vegan Feta, Olives, Oregano, Red Onion,
Balsamic & Extra Virgin Olive Oil £8 - **vegetarian***

Warm Roasted Mediterranean Vegetables *with Feta Cheese £10*

DESSERTS

Cheese Board £16 or £21 for two Persons

A selection of Local Sussex Cheeses

**All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,
Fig & Apple Chutney & Quince Paste.**

Idle Hour - *A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.*

Sussex Blue - *A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.*

Ewe Eat Me - *A hard cheese; creamy tasting with nutty undertones, in a red rind. Pasteurised ewes milk.*

Sussex Camembert - *A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk*

Peach Melba £9

*Roasted White Peaches, Fresh Raspberries, Vanilla ice Cream, Raspberry Coulis,
Toasted Almonds **gluten free, Vegan, Nuts***

Baked Gel-Alaska

*Vanilla Ice Cream, Strawberry Compote, Torched Italian Meringue- **gluten free***

Ice Cream

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

local, award-winning, Ice Cream & Sorbet

'Caroline's Dairy' Salted Caramel,

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

'Mooka of Petersfield't, 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