

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

Whilst You Choose

Fitz English Sparkling 9.50 125ml **Tinwood Sparkling Rose/Blanc de Blancs** 14.50 125ml

House Marinated Olives 3.50 **Warm Bread & Sussex Butter** 5

Starters

Soup of the Day, Crusty Bread & Butter (gf) 7.50

Smoked Salmon, Pickled Cucumber, Dill Crème Fraiche & Treacle Rye Bread (gf) 13

Lamb Shoulder Croquettes, Harissa Yogurt, Watercress 12

Sussex Mayfield Vintage Twice Baked Soufflé (V) 11

Terrine of Chicken & Ham Hock, House Pickles, Apple, Toast (gf) 12

Crayfish & Avocado Salad, Marie Rose Dressing (V)(GF) 12

Mains

Calcot Farm Beef Burger, Smoked Cheese, Bacon, Lettuce & Tomato, Fries 19

Beer Battered Haddock, Triple Cooked Chips, Tartare Sauce, Mushy Peas 19

Pie of the Day, Seasonal Vegetables, Creamy Mash & Gravy 24

Slow Braised Ox Cheek, Parsnip, Blue Cheese, Mash & Seasonal Greens (GF) 27

Wild Mushroom Fregola, Whipped Goats Cheese, Truffle, (V) 19

Horse & Groom Fish Pie, Cheesy Mashed Potato, Seasonal Greens (GF) 23

Calcot Farm 40-day Airdried Steaks, Tomato, Mushroom, Chips & Peppercorn Sauce M/P

Lamb Sharing Board

Chargrilled Barnsley Chop, Braised Lamb Neck Pie, Lamb Croquettes, Heritage Carrots,
Tenderstem 70 *to share*

Catch of Day M/P

Sides

Fries - Steamed Seasonal Greens – Fresh Garden Salad

6 each

(V) =Vegetarian (GF) = Gluten free (gf) = Gluten free on request

Please advise staff of any dietary requirements. A discretionary 12.5% service charge will be added to your bill