

# HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

## Whilst You Choose

**Fitz English Sparkling Wine**, 8 per glass

**House Marinated Olives** (V)(VEO)(GF) 3.50 - **Warm Bread & Sussex Butter** (V)(VEO)(gf) 5.00

## Starters

<b>Soup of the Day</b> , Crusty Bread & Butter (V)(VEO)(gf)	7.50
<b>Barkham Chicken Liver Parfait</b> , Onion Chutney, Toast	11
<b>Pork Cheek</b> , Cauliflower Puree, Pink Peppercorn Crackling (GF)	12.50
<b>Chalk Stream Trout</b> , Pickled Cucumber, Dill Crème Fraiche & Treacle Rye Bread (gf)	12
<b>Sussex Mayfield Vintage Twice Baked Soufflé</b> (V)	11
<b>Crayfish &amp; Avocado Salad</b> . Marie Rose Dressing (GF)	12

## Mains

<b>Calcot Farm Beef Burger</b> , Smoked Cheese, Bacon, Lettuce & Tomato, Fries	19
<b>Battered Cod</b> , Triple Cooked Chips, Tartare Sauce, Mushy Peas (gf)	19
<b>Pie of the Day</b> , Seasonal Vegetables, Creamy Mash & Gravy	23
<b>Wild Mushroom</b> , Spinach, Truffle Fettuccine, Parmesan (V)	21
<b>Horse &amp; Groom Fish Pie</b> , Topped with Cheesy Mashed Potato, Seasonal Greens (GF)	23
<b>South Downs Rump of Lamb</b> , Slow Roast Lamb Shoulder Cassoulet (GF)	26
<b>Calcot Farm 40-day Airdried Steaks</b> , Tomato, Flat cap, Chips, Peppercorn Sauce (gf)	M/P
<b>Catch of the Day</b> (gf)	M/P

## Sides 5

Triple Cooked Chips (V) - French Fries (V) - Steamed Seasonal Greens (V) House Salad (V)

## Puddings

<b>Horse and Groom Cheeseboard</b> , Local Cheeses, Biscuits, Chutney (gf)	12
<b>“STP”</b> Sticky Toffee Pudding, Vanilla Ice Cream, Salted Caramel (V)	8
<b>Sussex Affogato</b> , Local Ice cream, Espresso, Liqueur of your choice (GF)	8
<b>Caroline’s Sussex Dairy</b> - Ice Cream or Sorbet (V)(VEO)(GF)	3/Scoop

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

*Please advise staff of any dietary requirements  
A discretionary 12% service charge will be added to your bill*