

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

T H E B L A C K B O A R D

Please advise staff of any diet requirements and the kitchen
will be more than happy to help.

A discretionary 10% service charge will be added to your bill.

PUB CLASSICS

Chefs soup of the day - V - £7

Freshly baked bread

Twice-baked cheddar cheese soufflé - £10

Parmesan cream

Slow cooked ham hock - £10

'Pease pudding' pressing, parsley mayonassie, crusty bread

Chargrilled mackerel - £9

Smoked mackerel parfait, beetroot & horseradish relish

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**8oz chargrilled
ribeye steak - £30**

*Triple-cooked chips, flap cap mushroom,
grilled tomato, peppercorn sauce*

**Chargrilled chicken
paillard - £16**

*Rocket, red onion and
tomato salad*

Beer battered haddock - £18

*Triple-cooked chips, crushed peas,
tartare sauce*

**Roasted sea bream
fillet - £20**

Celeriac puree, wilted greens

The proper pie of the day - £20

*Roasted carrot, creamed potato, tender stem broccoli
(Please allow 20 minutes as baked to order)*

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Sticky toffee pudding - £8

Butterscotch sauce, vanilla ice cream

Chocolate and fudge tart - £9

Salted caramel ice cream

Disaronno affogato - £8

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W I N T E R

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**TASTE OF SUSSEX
FOUR-COURSES**

£55 per person

Only available for the whole table

Bread and flavoured butter

Potato

Heritage potato, onion flavours, tunworth cheese, fresh truffle, consommé

Scallops

Hand-dived scallops, slowly braised leek, fresh truffle, dill, fish cream

Venison

Southdown's venison loin, walnut, venison ragu, fresh pappardelle, red wine jus

Rhubarb

Rhubarb soufflé, ginger custard, rhubarb sorbet

Petit fours and coffees

STARTERS

Duck - £14

*Confit duck leg bao bun, glazed duck breast,
beetroot, coriander*

Potato - GF | V - £13

*Heritage potato risotto, onion flavours,
tunworth cheese, consommé*

Scallops - GF - £15

*Hand-dived scallops, slowly braised leek,
fresh truffle, dill, fish cream*

MAINS

Venison - £27

Southdown's venison loin, walnut, venison ragu, fresh pappardelle, red wine jus

Turbot - £27

Cured and poached turbot, braised salsify, caviar cream, crispy chicken skin, glazed potato

Cauliflower - GF | V - £18

BBQ cauliflower steak, caramelised cauliflower puree, grape, mint and caper dressing

SIDES - £4.80 each

Triple-cooked chips

GF

Steamed greens

GF | VG

Chilli and parmesan fries

V

Roasted sticky carrots

V

Creamed herb potato

GF

Braised red cabbage

V

Rocket, red onion and tomato salad

V

PUDDING

Rhubarb - £8.50

Rhubarb souffle, poached rhubarb, ginger custard, rhubarb sorbet

Chocolate - £9

Chocolate cremeux, marmalade, chocolate orange ice cream, chocolate crumble

Honey - £8.50

East Ashling honey, British brie, truffle, toasted brioche, micro rocket

The Horse & Groom cheese board - £13

Golden cross - *soft and creamy goats' cheese*

Tunworth - *British camembert*

Blue clouds - *a mild creamy blue with a slight salty tang*

Pitchfork - *a full bodied dense and nutty cheddar*

Petit fours - £4

DESSERT WINE

125ml | 175ml | Bottle

Muscat de Beaumes de Venise - £10.00 | £26.00

Rhône, France

Château Coutet Sauternes - £17.00 | £50.00

Bordeaux, France

Tokaji Aszu 5 Puttonyos - £78.50

Château Pajzos 50cl Hungary

AFTER DINNER

Irish coffee - £9

Hot chocolate - £4

Espresso martini - £10

Fresh garden mint tea - £3

Grind flat white - £3.50

Orange and baileys martini - £10