

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

S P R I N G

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.

WHILE YOU WAIT

Campari Spritz – £10

Prosecco, Campari, and a dash of soda

Ashling Park sparking rosé – £10

‘Over the field’ English sparkling

Mandarin Tini – £10

Fresh satsuma and Sapling vodka

NIBBLES

Freshly baked breads – £5

Flavoured butter

Pecorino and truffle nuts – £4.50

Handmade sausage roll – £4

Spiced tomato and onion chutney

Two courses – £28 | Three courses – £30

STARTERS

Twice-baked cheddar cheese soufflé

Parmesan cream

V

Lightly-spiced butternut squash soup

Braised oxtail, toasted cashew nuts

GF

Hand-dived scallops

Satay sauce, herb oil, peanut praline

Hand-picked Selsey crab

Apple, sea vegetables, brown crab emulsion

(£4 supplement)

Roasted broccoli stem

Broccoli mousse, kiwi, poppy seed

V | GF

Local dexter of beef tartare

Pickled radish, caviar, parmesan

GF

MAINS

Slowly braised belly pork

Miso glaze, granola, prunes, carrot and honey puree, pak choi
GF

Monkfish 'cooked over coals' buttered leeks

Beurre Blanc sauce
GF

Chargrilled cauliflower steak

Caper mint and grape dressing
V | GF

Oven roasted duck breast

Broccoli, braised gizzards, toasted almonds
GF

Steamed plaice

Preserved-pickled winter mushrooms, roasted chicken sauce

Chive potato gnocchi

Smoked onion, pickled onion, charred vegetables

S I D E S

£5 each

Triple-cooked chips

GF

Chilli and parmesan fries

V

Steamed greens

GF | VG

Creamed herb potato

GF

Buttered-roasted carrots

PUDDING

Rhubarb souffle

Ginger custard, rhubarb ice cream
(please allow 15 minutes as made to order)

Blowtorched golden cross

Compressed apple, apple sorbet

Dark chocolate cremeux

Malted milk ice cream, miso caramel banana, chocolate glass

Passionfruit cheesecake

Caramelised white chocolate, mango sorbet

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

The Horse & Groom British cheese board

Tunworth – British camembert
Blue clouds – a mild creamy blue with a slight salty tang
Pitchfork – a full bodied dense and nutty cheddar

AFTER DINNER

Irish coffee – £10

Fresh garden mint tea – £3

Hot chocolate – £4

Grind flat white – £3.5

Espresso martini – £10

Mandarin Tini – £10
Fresh satsuma and Sapling vodka

PETIT FOURS – £4