

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.

SANDWICHES

Served Monday to Saturday
12pm – 3pm

Club sandwich - £14

Chargrilled chicken, crispy bacon, fried egg,
toasted bloomer, fries

Fish finger - £13

Beer batter fish goujons, tartare sauce,
crispy fresh lettuce, fries

Steak - £16

Chargrilled steak, caramelised onions,
fresh chives, ciabatta, fries

S T A R T E R S

Mussels - £11

Local steamed mussels, white wine and garlic
cream sauce, crusty bread

Chicken liver - £10

Chicken liver parfait, toasted brioche,
caramelised onion jam

Whitebait - £10

Crispy whitebait, lemon mayonassie,
charred lime

Soufflé - £10

Twice-baked cheddar cheese soufflé,
parmesan cream

V

Prawn cocktail - £12

Baby prawns, fresh crisp gem lettuce, cucumber
and cherry tomato, Marie rose sauce

GF

MAINS

Proper pie - £20

The Horse & Groom proper pie, creamed potato,
roasted carrot, tender stem broccoli
(Please allow 20 minutes as cooked to order)

Fish & chips - £18

Beer battered haddock, triple-cooked chips,
proper mushy peas, tartare sauce

Caesar salad - £17

Chargrilled chicken Caesar salad, garlic croutons, parmesan

Ribeye steak - £30

8oz ribeye steak, peppercorn sauce, triple-cooked chips,
tomato, garlic and thyme flat cap mushroom
GF

Burger - £18

Classic steak burger, mature cheddar, brioche bun,
chilli parmesan fries, caramelised onion jam

Pasta - £17

Fresh pappardelle pasta, garden basil pesto,
Italian hard cheese
V

S I D E S

£5 each

Triple-cooked chips

Chilli and parmesan fries

Steamed greens

Sweet potato fries

Mini Caesar salad

PUDDING

Sticky - £8

Sticky toffee pudding, butterscotch sauce,
vanilla ice cream

Disaronno - £8

Disaronno, shot of grind coffee, creamy vanilla ice cream
GF

Cheesecake - £9

Cheesecake of the day, ice cream

Selection of ice cream and sorbets

£2.5 per scoop

The Horse & Groom cheese board - £12

Homemade crackers, quince jelly, caramelized chutney

Golden cross – soft and creamy goats’ cheese

Tunworth – our very own camembert

Blue clouds – A mild creamy blue with a slight salty tang

Pitchfork – a full bodied dense & nutty cheddar

AFTER DINNER

Irish coffee - £10

Fresh garden mint tea - £3

Hot chocolate - £4

Grind flat white - £3.50

Espresso martini - £10

Mandarin Tini - £10
Fresh satsuma and Sapling vodka

PETIT FOURS - £4