

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.

Service is at your discretion

PUB CLASSICS

Twice-baked cheddar cheese soufflé - V - £9

Parmesan cream

Garlic and herb butter grilled prawns - £10

Crusty bread

Chicken liver parfait - £9

caramelised onion jam, toasted brioche

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Pesto tagliatelle - V - £14

Toasted pine nuts

**The proper pie of
the day - £18**

*Roasted carrot, creamed potato,
tender stem broccoli*

**Beer battered
haddock - £18**

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

8oz chargrilled ribeye steak - GF - £28

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

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Sticky toffee pudding - £8

Butterscotch sauce, vanilla ice cream

Disaronno affogato

- GF - £8

Cheesecake of the day - £8

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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

Mackerel

Local mackerel, smoked mackerel parfait, herb crust, beetroot

Lamb

Local Goodwood lamb, braised salsify, medjool date, braised shoulder

Chocolate

Caramelized white chocolate mousse, chocolate cremeux, olive oil ice cream

Petit fours and coffees

TASTE OF SUSSEX

SIX-COURSES

£65 per person

Only available for the whole table

Bread and flavoured butter

Venison tartare

Southdown's venison, roasted celeriac, blackberry, fresh truffle, lawoche

Potato

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

Mackerel

Local mackerel, smoked mackerel parfait, herb crust, beetroot

Guinea Fowl

Guinea fowl, confit turnip, local Southdown mushroom, BBQ crispy leg

Honey

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

Apple

Local West stoke apples, blackberry and tarragon mousse, green apple sorbet

Petit fours and coffees

STARTERS

Venison tartare - £14

Southdown's venison, roasted celeriac, blackberry, fresh truffle, lavoche

Potato - GF | V - £13

Heritage potato, onion flavours, tunworth cheese, consommé

Cod loin - £14

Cured cod loin, smoked mussels, caviar, fish cream, kale

Mackerel - £13

Local mackerel, smoked mackerel parfait, herb crust, beetroot

MAINS

Guinea Fowl - £28

Guinea fowl, confit turnip, local Southdown mushroom, BBQ crispy leg

Wild bass - GF - £26

Local wild bass, Selsey crab, roasted lobster bisque, fresh radish

Celeriac - GF | V - £18

Salt baked celeriac, walnut, hay & butter sauce, truffle

Lamb - GF - £28

Local Goodwood lamb, braised salsify, medjool date, braised shoulder

SIDES - £4.50 each

Triple-cooked chips

GF

Chilli and parmesan fries

V

Steamed greens

GF | VG

Roasted sticky carrots

V

Creamed herb potato

GF

Charred corn on the cob

V

Mini Caesar salad

PUDDING

Apple - £8.50

*Local West Stoke apples,
blackberry and tarragon mousse,
green apple sorbet*

Honey - £8.50

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

Chocolate - £9

*Caramelized white chocolate mousse,
chocolate cremeux, olive oil ice cream*

Pear - £8.50

*Set pear cream, poached pear,
toasted almond ice cream*

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

AFTER DINNER

Irish coffee

- £9

Fresh garden mint tea

- £3

Hot chocolate

- £4

Grind flat white

- £3.50

Espresso martini

- £10

Orange and baileys martini

- £10