

# HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

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S P R I N G

Please advise us if you have any dietary requirements

*Service is at your discretion*

## STARTERS

*All starters can be ordered as a main on request*

### Local pigeon - £8

*smoked onion, glazed Jerusalem artichoke, pickled walnut,  
pigeon sauce*

### Hand dived scallops - £14

*salt-baked celeriac, apple, hazelnuts, sea vegetables*

### Dexter beef carpaccio - £10

*pickled onion, fresh truffle, quail egg, lovage mayonnaise*

### Local Selsey crab - £9

*compressed watermelon, champagne pickled cucumber,  
soya, toasted sesame*

### Chargrilled asparagus - £9

*crispy hens' egg, white asparagus, basil, pine nuts,  
nasturtium leaves, parmesan*

## MAINS

Local lamb loin - £19

*BBQ aubergine, garden pea, garlic gnocchi,  
braised lamb shoulder, suet crust*

Chicken wellington - £18

*parsnip, roasted pancetta, mushroom, baby onions,  
crispy chicken, roasted chicken sauce*

Cured cod loin - £17

*brown shrimp, chive fish cream, poached leeks,  
charred leek, buttered Jersey Royal potatoes*

Charred wild sea trout - £18

*pak choi, lemon puree, fish chowder, crispy creamed herb potato*

8oz rib-eye steak - £26

*peppercorn sauce, cylinder beef-dripping chips,  
tomato, garlic & thyme flat cap mushroom*

## SIDES - £3.50 each

Fries	Creamed herb potato
Chilli & parmesan fries	Tender stem broccoli & roasted hazelnuts
Triple-cooked chips in beef dripping	Mini Caesar salad
Buttered Jersey Royal potatoes	Tempura courgettes & sweet chilli

## VEGAN AND VEGETARIAN

Tender stem broccoli - £7 starter  
*chicory, blackened garlic, poppy seed & hazelnut dressing*  
V / VG

Twice baked cheese soufflé - £8 starter  
*parmesan cream*  
V

BBQ Cauliflower - £7 starter or £14 main  
*grape mint & capers*  
V / VG

Ravioli - £8 starter or £16 main  
*roasted cherry tomato, ricotta, spinach ravioli*  
V

Vegan hot dog - £14 main  
*spiced tomato chutney, grated vegan cheese, fries*  
V / VG

The proper vegan pie - £14 main  
*roasted vegetables, garden greens*  
V / VG

Chocolate torte - £8  
*salted caramel ice cream*  
V / VG

Vegan ice creams & sorbets - £2 per scoop  
V / VG

## BLACKBOARD

Soup of the day - £6  
*freshly baked crusty bread*

V

Twice-baked cheese soufflé - £8  
*parmesan cream*

V

Ravioli - £8 *starter* or £16 *main*  
*Roasted cherry tomato, ricotta, spinach*

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The Horse & Groom proper pie - £16  
*creamed potato, roasted carrot, tender stem broccoli*

Beer-battered haddock - £15  
*triple-cooked chips, minted mushy peas, tartare sauce*

Chicken Caesar salad - £16  
*garlic croutons, crispy bacon, seven-minute egg, shaved parmesan*

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Sticky toffee pudding - £7  
*butterscotch sauce, vanilla ice cream*

Passionfruit cheesecake - £8  
*mango sorbet, caramelised white chocolate*

Affogato - £5

## PUDDING

Date sponge - £8

*salted caramel dome, caramel popcorn, caramelised banana, banana ice cream*

Blueberry & violet panna cotta - £8

*toasted meringue, crystallized white chocolate, blueberry sorbet*

Chocolate mousse - £8.50

*tonka bean caramel, chocolate delice, gold dust, malted milk ice cream*

Homemade ice creams & sorbets - £2 per scoop

VG

The Horse & Groom cheese board - £12

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

*Homemade lavoche crackers, fig jelly, grapes,*

*caramelised apple chutney*