



HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

C H R I S T M A S M E N U

Available everyday throughout December

Our menu changes weekly. Everything is freshly cooked
using locally sourced ingredients.



S T A R T E R S

Soup of the day - £6

freshly baked bread

V

Twice-baked cheddar cheese soufflé - £8

parmesan cream

V

Local venison carpaccio - £9

parsnip remoulade, preserved blackberries, truffle emulsion

Cured & poached salmon - £9

garden beetroot, dill & parsley mayonnaise, pickled golden beetroot

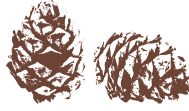
Salt baked celeriac - £8

pickled walnuts, compressed apple, sea vegetables, celery cress

V / VG

Confit duck terrine - £9

liver parfait, toasted brioche, orange gel, candied hazelnuts



MAINS

Stuffed turkey breast - £18

*sausage, sage & cranberry stuffing, Brussel sprouts, honey glazed parsnips,
thyme & garlic potatoes, pigs in blanket, proper gravy*

Game pie - £16

*creamed herb potato, roasted carrots, tender stem broccoli
(cooked to order, please allow 20 minutes)*

Pan fried sea bream - £19

garden baby vegetables, saffron fish cream, fresh steamed mussels, caviar

Spinach & ricotta ravioli - £16

roasted cherry tomatoes, fresh basil, local Sussex's goats' cheese

V

Local sirloin of beef - £27

caramelized onion, creamed cabbage, sticky glazed beef cheek, fondant potato

Salmon & haddock fishcakes - £16

parsley fish cream, fries

BLACK BOARD SPECIALS

Chicken Liver parfait - £8

red onion jam, toasted brioche

Steamed local mussels - £8

garlic & white wine cream, freshly baked bread

Beer battered haddock - £16

triple-cooked chips, proper mushy peas, tartare sauce

Oven roasted sweet potato - £16

wilted greens, vegan feta, pomegranate

V / VG

Affogato 'vanilla ice cream & espresso' - £5

Chocolate & orange - £8

SIDES - £3.50 each

Creamed herb potato

Roasted root vegetable

Braised red cabbage

Brussel sprouts & chestnuts

Chilli & parmesan fries

Creamed cabbage &

Triple cooked chips

crispy bacon bits



PUDDING

Classic Christmas pudding - £8
cinnamon ice cream, brandy sauce

Warm cherry Bakewell tart - £8
caramelized white chocolate custard

Crème brulee vanilla rice pudding - £8
berry compote

Chocolate delice - £8.50
tonka bean caramel, salted caramel ice cream

Selection of British cheese - £11
chutney, grapes, crackers, fig jelly

Homemade ice creams & sorbets - £2 *per scoop*
GF