

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

W I N T E R

Please advise staff of any diet requirements and the kitchen
will be more than happy to help.

Service is at your discretion

TASTE OF SUSSEX
FOUR-COURSE TASTING MENU

Friday and Saturday dinner only

£40 per person

Only available for the whole table

‘Bouillabaisse’ set bisque

hand dived scallop, local selsey crab, cured salmon, poached sole

Chargrilled cauliflower

verjus, cauliflower cous cous, grape, caper and mint

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Charred stonebass

iberico fat, celeriac & iberico terrine, smoked mussels, chard, spinach, lemon balm

OR

Local Southdown’s venison

braised venison ragout, fondant potato, sweetened red cabbage, Cavalo Nero

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Dark chocolate mousse

orange cremeux, chocolate crumble, chocolate orange ice cream

OR

White chocolate

passionfruit, spiced carrot, Brillat-Savarin, mango

STARTERS

All starters can be ordered as a main on request

'Bouillabaisse' set bisque - £14

hand dived scallop, local selsey crab, cured salmon, poached sole

Confit BBQ duck leg pressing - £10

roasted pineapple, duck liver, gingerbread, coriander

Potato risotto - £9

*roasted potato Consommé, beer onions, pickled red onion,
caramelised onion and turnworth*

MAINS

Local Southdown's venison - £22

braised venison ragout, fondant potato, sweetened red cabbage, Cavalo Nero

Charred stonebass - £20

iberico fat, celeriac & iberico terrine, smoked mussels, chard, spinach, lemon balm

Chargrilled cauliflower - £17

verjus, cauliflower cous cous, grape, caper & mint dressing

SIDES - £3.80 each

Chilli and parmesan fries

Triple-cooked chips

Halloumi fries with harissa mayonnaise

Creamed herb potato

Sticky glazed chilli carrots

Steamed tender stem broccoli with tomato chutney

PUDDING

White chocolate - £8.50
passionfruit, spiced carrot, Brillat-Savarin, mango

Dark chocolate mousse - £8.50
orange cremeux, chocolate crumble, chocolate orange ice cream

Selection of homemade ice creams and sorbets - £2.50 *per scoop*

The Horse & Groom cheese board - £12

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

*Homemade lavoche crackers, fig jelly, grapes,
caramelised apple chutney*

AFTER DINNER

Irish coffee - £8

Hot chocolate - £3

Fresh Garden mint tea - £3

Espresso martini - £8

Grind Flat white - £3.50

Orange & baileys martini - £8