

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

S U M M 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

£50 per person

Only available for the whole table

Freshly baked bread & flavoured butter

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Salmon

*Cured & poached salmon, cucumber textures, soy emulsion,
caviar, dill*

Pea

*Set pea mousse, truffled goats' cheese, pastry cylinder,
saffron emulsion, edible flowers*

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Beef Fillet

*Chargrilled beef fillet, smoked aubergine, pulled BBQ beef
brisket, confit turnip*

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Strawberry

*Strawberry & white chocolate mousse, brillat savarin,
caramelised white chocolate ice cream*

STARTERS

Pigeon - £13

*Local pigeon, smoked onion, glazed Jerusalem artichoke,
pickled walnut, braised cavolo Nero*

GF

Salmon - £13

*Cured & poached salmon, cucumber textures, soy emulsion,
caviar, dill*

GF

Pea - £11

*Set pea mousse, truffled goats' cheese, pastry cylinder,
saffron emulsion, edible flowers*

V

Rabbit - £14

*Local Rabbit leg pressing, tomato fondue, basil mayonassie,
crispy langoustine*

MAINS

Lamb - £24

*Goodwood lamb loin, charred broccoli, BBQ sticky glazed lamb,
lamb's liver jus*

GF

Halibut - £28

*Pan fried halibut, hand picked white crab, pickled potato,
spinach, bisque sauce*

GF

Beef Fillet - £29

*Chargrilled beef fillet, smoked aubergine, pulled BBQ beef
brisket, confit turnip*

Kohlrabi - £18

*Salt baked kohlrabi, roasted beetroot, charred onion,
pickled kohlrabi, nasturtium*

V | VG

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

Tempura courgettes

V

Mini Caesar salad

Rocket, cherry tomato and
parmesan salad

PUDDING

Strawberry - £8.50

*Strawberry & white chocolate mousse, brillat savarin,
caramelised white chocolate ice cream*

Chocolate - £9

*Dark chocolate mousse, poached cherry, candied pistachio,
cherry and amaretto ice cream*

Honey - £8.50

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

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