

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

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

Soup of the day - £6

crusty bread

V / VG

Twice-baked cheddar cheese soufflé - £7

parmesan cream

V

Poached salmon - £7

cucumber, dill emulsion, fennel salad

GF

BBQ pork scotch egg - £7

red cabbage slaw

Garden pea & mint risotto - £7

parmesan cheese

V

Crispy whitebait - £7

charred lime, lemon mayonnaise

MAINS

Beer battered haddock - £14

triple-cooked chips, proper mushy peas, tartare sauce

Pie of the day - £15

creamed mashed potato, roasted carrot, greens
(cooked to order, please allow 20 minutes)

'Moules-frites' - £15

garlic and white wine cream, crusty bread

GF

Roasted sweet potato - £16

spinach, pomegranate, feta cheese salad

V

Fresh fish of the day - £17

steamed new potatoes, lemon dressing

GF

Slow cooked belly pork - £18

braised carrot, squid, chicory jam, red wine gravy

GF

VEGAN

Starter £7 | Main £14

Roasted broccoli

almond, lemon & sherry

Lightly spiced chickpea salad

roasted cauliflower, coriander

FROM THE GRILL

8oz sirloin steak - £21
*grilled plum tomato, garlic mushroom, triple-cooked chips,
garlic & herb butter*

GF

Chicken paillard, & rocket salad - £14
marinade in garlic, lemon, rosemary

GF

Grilled tofu - £14
cherry tomato & onion salad
V / VG

SIDES - £3 each

Chilli & parmesan fries	Beer battered onion rings & paprika mayo
Triple-cooked chips & aioli	Steamed greens
Creamed Mashed Potato	Tomato & red onion salad, fresh basil
Spiced chickpea salad	
House Salad	

PUDDING

Baileys, banana, toffee & chocolate trifle - £7

Custard tart - £7

poached rhubarb, rhubarb sorbet

Charred pineapple - £7

vanilla rum, coconut ice cream

VG

Grilled brie - £7

freshly baked brioche, truffle honey

Selection of cheeses - £10

grapes, fig jelly, crackers

Homemade ice creams & sorbets - £2 per scoop

VG