

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

S A M P L E M E N U

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

This menu is a sample only.

WHILE YOU WAIT

Freshly baked sourdough & olives - £4

Chargrilled flatbread & houmous - £4

STARTERS

All starters can be ordered as a main on request

Chef's soup of the day - £6

crusty bread

Charred mackerel fillet - £9

smoked mackerel parfait, garden beets

Twice-baked cheddar cheese soufflé - £8

parmesan cream

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Oven baked camembert - £11

caramelized onion compote, toasted sourdough

'Ham, egg & chips' - £9

crispy pulled ham, fried duck egg, crispy potato straws

MAINS

The proper pie of the day - £16
roasted carrot, creamed potato, tender stem broccoli
(cooked to order, please allow 20 minutes)

Beer-battered haddock - £16
triple-cooked chips, proper mushy peas, tartare sauce

Confit duck leg - £20
lyonnaise potatoes, green beans, red wine jus

Pan fried sea bream - £22
saffron fish cream, caviar, baby vegetables

8oz ribeye steak - £27
garlic & thyme mushroom, air dried plum tomato,
triple-cooked chips, house salad

Butternut squash ravioli - £16
crispy sage, Italian hard cheese

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SIDES - £3.50 each

Chilli and parmesan fries

Steamed greens

Triple-cooked chips

Corn on the cob

Creamed mashed potato

House salad

PUDDING

Sticky toffee pudding - £7.50
butterscotch sauce, vanilla ice cream

Lemon meringue pie - £8
raspberry sorbet

Chocolate brownie - £8
salted caramel ice cream, toffee sauce

Homemade ice creams & sorbets - £2 per scoop

The Horse & Groom cheese board - £12
homemade crackers, quince jelly, grapes, caramelized chutney

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