

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.

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 - £8

parmesan cream

V

Pan-fried hand dived scallops - £13

belly pork, celeriac, apple & black pudding

Chicken liver mousse - £8

red onion jam, toasted brioche

Charred mackerel - £8

smoked mackerel parfait, beetroot & horseradish

Cured & poached salmon - £9

Selsey white crab meat, kohlrabi, cucumber

MAINS

Beer-battered haddock - £16

triple-cooked chips, proper mushy peas, tartare sauce

Pie of the day - £16

creamed mash potato, roasted carrot, steamed greens

(cooked to order, please allow 20 minutes)

Salmon & haddock fishcakes - £14

fish cream sauce, spinach & fries

Pan-fried chicken breast - £18

cheesy potato press, charred corn, BBQ quinoa

GF

Pan-fried wild sea bass - £19

smoked mussel broth, saffron potatoes, charred fennel, caviar

Roasted butternut squash ravioli - £16

garden sage, Italian hard cheese

V

FROM THE GRILL

8oz sirloin steak - £26

*pomme anna potato, garden greens, caramelised onion puree,
Diane sauce*

VEGAN

Oven-roasted sweet potato - £15

spinach, pomegranate, vegan feta

VG

Salt-baked celeriac - £15

pickled walnuts, apple, sea vegetables

VG

SIDES - £3.50 each

Chilli and parmesan fries

Buttered Jersey Royals

Steamed greens

Corn on the cob

Tempura courgettes

Mini Caesar salad

Red onion and tomato salad basil pesto

PUDDING

Blackberry & tarragon panna cotta - £8.50
green apple sorbet, apple textures

Peach Melba - £8.50

Chocolate mousse - £8.50
tonka bean caramel, aero chocolate

Selection of cheeses - £11
grapes, fig jelly, crackers

Homemade ice creams & sorbets - £2 per scoop
GF

HOT SANDWICHES

Served from noon until 3pm

All hot sandwiches are served with fries

Club

Grilled chicken, crispy bacon, fried egg - £13

Steak

Steak ciabatta, caramelised onions, wholegrain
mustard mayonnaise - £14

Fish

Beer battered fish goujons, tartare sauce - £12