

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

S P R I N G

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

£45 per person

Only available for the whole table

Scallops

*Hand dived scallop, gem lettuce, nasturtium, crab dauphine,
fish cream*

Asparagus

*Chargrilled asparagus, crispy hens' egg, white asparagus, basil,
pine nuts, parmesan*

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Lamb

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

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Chocolate

*Dark chocolate, malted milk mousse, salted caramel,
banana ice cream*

STARTERS

Scallops - £16

*Hand dived scallops, gem lettuce, nasturtium, crab dauphine,
fish cream*

Pigeon - £11

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

GF

Asparagus - £11

*Chargrilled asparagus, crispy hens' egg, white asparagus, basil,
pine nuts, parmesan*

V | GF

Beef - £14

Goodwood Sirloin, lovage mayonnaise, crispy potato skin, truffle

GF

MAINS

Pork - £22

*Confit pork belly, glazed cheek, miso glaze, granola, prune,
roasted carrot*

GF

Lamb - £23

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

Sole - £27

Sole petite grenobloise, buttered jersey royal potatoes

Broccoli - £17

Chargrilled broccoli stem, broccoli cous cous, lemon, almond

SIDES - £4 each

Chilli and parmesan fries

Buttered Jersey royals

Triple-cooked chips

Steamed greens

Creamed herb potato

Roasted sticky carrots

PUDDING

Rhubarb - £8.50

*White chocolate mousse, poached rhubarb, brillat savarin,
rhubarb sorbet*

Chocolate - £8.50

Dark chocolate, malted milk set cream, salted caramel, banana ice cream

Honey - £8.50

*West Ashling Park honey, British brie, truffle, toasted brioche,
micro thyme*

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 - £9