

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

MOTHERING SUNDAY

STARTERS

Roasted tomato & red pepper soup

fresh basil pesto, crusty bread

Steamed mussels

white wine & garlic cream sauce

Chicken liver parfait

caramelised onion, toasted brioche

Classic prawn cocktail

Marie-rose sauce, baby gem lettuce

Grilled mackerel

beetroot textures, smoked mackerel parfait

Twice-baked cheese soufflé

parmesan cream

MAINS

Roast beef

garlic & thyme potatoes, Yorkshire pudding, pan gravy

Lamb shoulder

stuffed with apricots & rosemary, fondant potato, braised cabbage

Beer battered haddock

triple-cooked chips, proper mushy peas, tartare sauce

Chicken and leek pie of the day

creamed potato, roasted carrot, steamed greens

Pan-fried sea bass

crushed new potatoes, fresh tomato salsa

28-day aged sirloin steak

*triple-cooked chips, house salad, grill garnish
(£5.00 supplement)*

PUDDING

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Apple tarte tatin

vanilla & clotted cream ice cream

Crème brûlée rice pudding

mixed berry jam

Custard tart

poached rhubarb, rhubarb sorbet

Selection of homemade ice creams or sorbets

Selection of cheeses

*grapes, fig jelly, crackers
(£2.00 supplement)*

Please advise us if you have any dietary requirements. Service is at your discretion.

TWO COURSES £22 | THREE COURSES £25