

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

SUMMER MENU

Whilst You Choose

Roebuck, Classic Cuvée, Petworth, Sussex - £11.50 per glass

House Marinated Olives (V, VEO & GF) - £3.50 each

Warm Bread & Sussex Butter (V, VEO & GF) - £5 each

STARTERS

Soup of the Day

Crusty Bread & Butter - £7.50

(V, VEO & GF)

Barkham Chicken Liver Parfait

Onion Chutney, Toast - £11

Pork Cheek

Onion Chutney, Toast - £12.50

Chalk Stream Trout

Citrus, Pickled Cucumber,

Dill Crème Fraiche (GF) - £12

Sussex Mayfield Vintage

Twice Baked Soufflé (GF) - £11

MAINS

Calcot Farm Beef Burger

Smoked cheese, Bacon,

Lettuce & Tomato, Fries - £19

Battered Cod

Triple Cooked Chips, Tartare sauce,

Mushy peas (GF) - £19

Homemade Pie of the Day

Creamy mash, Local vegetables - £23

Nutbourne Tomato Fettuccine

Burrata, Basil (V) - £20

Horse & Groom Fish Pie

Topped with cheesy mashed potato,

Seasonal Greens (GF) - £23

South Downs Rump of Lamb,

Heritage carrot, Butter beans (GF) - £26

Calcot Farm 40 - Day Airdried Steaks

Tomato, Flatcap, Chips, Peppercorn Sauce (GF) - M/P

Catch of the Day - M/P

PUDDING

Horse and Groom Cheeseboard

Local Cheeses, Biscuits, and Chutney (GF) - £12

“STP”

Sticky Toffee Pudding,

Vanilla Ice Cream, Salted Caramel (V) - £8

Sussex Affogato

Local Ice cream, Coffee shot, Liqueur (GF) - £8

Raspberry Arctic Roll

Lemon Curd & Crème Fraiche Sorbet (V) - £8.50

Caroline's Sussex Dairy

2 scoops of ice cream or Sorbet (V, VEO & GF) - £3/Scoop

(V) = Vegetarian (VEO) = Vegan on request (GF) = Gluten free (gf) = Gluten free on request

Please advise staff of any dietary requirements - A discretionary 12% service charge will be added to your bill