

HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

VALENTINES

Whilst You Choose

Fitz Sparkling Rose, Sussex - £9.50

Lover's Fashioned - £10 per cocktail

Rock Oysters - £3 each

House Marinated Olives - £3 each

Warm Bread & Sussex Butter - £5 each

STARTERS

South Coast Mackerel Fillet

Smoked mackerel mousse,
basil crumb, beetroot

Jerusalem Artichoke Fritter

Cheese fondue
(VEO)

Smoked Duck

Bitter leaf salad, Burnt blood orange

Baked Camembert

Truffle honey, Toasted artisan baguette
(To Share)

MAINS

Local Guinea Fowl

Pan roasted breast, Confit leg,
Squash Puree, Game Jus

Calcot Farm T-Bone Steak

Pickled onion rings, Wild mushrooms,
Vine tomato, Béarnaise Sauce
(To Share)

Clam Linguine

Chilli, Garlic, Parsley, Lemon

Levin Down & Truffle Gougere

Hen of the woods, Artichoke Puree, Ricotta
(VEO)

PUDDING

Horse and Groom Cheeseboard

Local Cheeses, Biscuits, and Chutney

“STP”

Sticky Toffee Pudding,
Vanilla Ice Cream, Salted Caramel

Millionaires Mousse

Chocolate, Dulce de leche

Rhubarb & Custard Baked Alaska

Custard jelly, Rhubarb compote, Poached rhubarb
(To Share)

To Finish

Tea/Coffee – Apple & Pear Pâte de Fruit

£ 1 1 0 P E R C O U P L E

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