

# HORSE & GROOM

• FREE HOUSE, FOOD AND ROOMS •

## Festive À la carte Menu

### Whilst You Choose

**Fitz English Sparkling** 9.50 125ml      **Botivo Spritz**, Soda, Rosemary (*non-alcoholic*) 7.20  
**House Marinated Olives (V)(GF)** 4   **Horse & Groom Sourdough, Butter** 6   **Dip Selection** 3

### Starters

**Soup of the Day** Crusty Bread & Butter (gf) 8  
**Smoked Salmon**, Crème Fraiche, Capers, Lemon (gf) 13  
**Sussex Mayfield Vintage Twice Baked Soufflé (V)** 11  
**Terrine of Chicken & Ham Hock**, Cobnut Mayo, Pickles, Sourdough 12  
**Heritage Beetroots**, Whipped Goats Cheese, Candied Walnut Granola (GF)(V) 10  
**BBQ Korean Style Octopus**, Mango Chimichurri 13  
**Prawn & Crayfish Cocktail**, Marie Rose Dressing, Granary, Lemon (gf) 12

### Mains

**Local Hunters Pie**, Root Vegetables, Creamy Mash, Gravy 24  
**Battered Haddock**, Triple Cooked Chips, Mushy Peas, Tartar, Lemon 19  
**Local Roasted Root Vegetables**, Levin Down Cheese, House Granola (V) 20  
**Braised Feather Blade of Beef**, Roasted Shallots, Garlic Mash (GF) 27  
**Horse & Groom Fish Pie**, Cheesy Mashed Potato, Seasonal Greens (GF) 23  
**Calcot Farm Beef Burger**, Smoked Cheese, Bacon, Lettuce, Tomato, Fries 19  
**Calcot Farm 40-Day Air Aged Sirloin Steak**, Tomato, Mushroom, Triple Cooked Chips, Peppercorn Sauce/Garlic Butter (gf) 42  
**Line Caught Cod**, Bakers Potatoes, Sea Greens, Shellfish Cream (gf) 27  
**Roast Turkey Ballotine**  
Apricot, Chestnut & Sausage Stuffing, Prosciutto, Roast Potatoes, Seasonal Greens, Gravy (Gluten Free for Pre Orders only) 27

### Sides

**Rosemary & Garlic Fries** 6 - **Steamed Seasonal Greens** 6 – **Fresh Garden Salad** 6 –  
**Nduja Roasted New Potatoes** 7

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

*Please advise staff of any dietary requirements*

*A discretionary 12.5% service charge will be added to your bill, in addition to a £1 discretionary, charity donation to  
STONEPILLOW*