

HORSE & GROOM

• FREE HOUSE, FOOD AND ROOMS •

Whilst You Choose

Fitz English Sparkling 9.50 125ml **Roebuck Sussex Sparkling Cuvee** 12.50 125ml

House Marinated Olives (GF) 4.00 **Warm Bread & Butter (gf)** 5.50

Starters

Soup of the Day Crusty Bread & Butter (gf) 8

Cured Chalk Stream Trout, Pickled Cucumber, Crème Fraiche, Walnut Rye Bread (gf) 13

Butchers' Croquettes of the Day, Harissa Yogurt, Watercress 12

Slade Farm Asparagus, Crispy Hallgate Farm Egg, Pea & Mint Velouté, Parmesan (GF) 12

Sussex Mayfield Vintage Twice Baked Soufflé (V) 11

Barkham Chicken Liver Parfait, Red Onion Chutney, Toast 12

Korean BBQ Octopus, Mango, Chimichurri (GF) 13

Prawn & Crayfish Cocktail, Marie Rose Dressing, Granary, Lemon (V)(gf) 12

Charcuterie Board, Coppa, Fennel & Milanese Salami, Prosciutto, Piccalilli, Pickled Cucumber, Nutbourne Tomato, Artisan Bread, Harissa Yogurt (gf) 13/24

Mains

Pie of the Day, Seasonal Vegetables, Creamy Mash & Gravy 24

Calcot Farm Beef Burger, Smoked Cheese, Bacon, Lettuce & Tomato, Fries 19

Confit Pork Belly, Hispi Cabbage, Bone Marrow Rosti Potato, Mustard Sauce 26

Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartar, Lemon 19

Onion Tart Tatin, Village Maine Blue Cheese, Candied Walnuts, Rocket (V) 21

Chicken Paillard, House Salad, Salsa Verde, Rosemary & Galic Fries (G/F) 24

Horse & Groom Fish Pie, Cheesy Mashed Potato, Seasonal Greens (GF) 23

Calcot Farm 40-day Air Aged Steaks, Tomato, Mushroom, Triple Cooked Chips & Peppercorn Sauce (gf) M/P

Catch of the Day M/P

Sides

Fries 6 - Steamed Seasonal Greens 6 – Fresh Garden Salad 6 - New Potatoes 6

(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