HORSE & GROOM

· FREE HOUSE, FOOD AND ROOMS ·

Whilst You Choose

Botivo Aperitivo 7.20 *(Non-Alcoholic)*

Fitz English Sparkling 9.50 *125ml* **Tinwood Estate Sparkling Rosé** 14.75 *125ml*

House Marinated Olives **Roy's Sourdough Breads** 6 **With Dips** 9

To Start

Soup of the Day, Crusty Bread & Butter **(GF)** 9

Sussex Mayfield Vintage Twice Baked Soufflé (V) 11

Pan Seared Scallops, Sweet Corn, Chorizo, Pickled Shallots **(GF)** 15.50

Prawn & Crayfish Cocktail, Marie Rose Dressing, Granary Bread, Lemon **(GF)** 13

Chicken Liver Parfait Onion Jam, Toasted Sourdough 14

Barbecued Octopus Mango Chimichurri **(GF)** 15

Crown Prince Pumpkin Arancini, Sage, Twineham Grange **(V)** 13

Hot Smoked Chalk Stream Trout, Lemon, Crème Fraiche Capers **(GF)** 14

Mains

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

Horse & Groom Fish Pie, Cheesy Mashed Potato, Seasonal Greens **(GF)** 24

Battered Haddock Triple Cooked Chips, Mushy Peas, Tartar Sauce, Lemon 21

Calcot Farm Beef Burger Smoked Cheese, Bacon, Lettuce, Tomato, Fries 21

Pan Seared Duck Breast Spiced Orange Gel, Pak Choi, Confit Potato **(GF)** 30

Spaghetti Verdi, Lemon, Garlic, Crispy Capers **(V)** 21

Calcot Farm 40-Day Air Dry Steaks, Mushroom, Tomato, Chips, Peppercorn Sauce / Garlic Butter **(GF)** M/P

Catch of the Day (GF) M/P

Salads (GF)

Calcot Farm Steak Brighton Blue, Pickled Onions 23

Chargrilled Chicken Paillard, Salsa Verde 23

Glazed Goats Cheese, Beetroot, Candied Walnuts 19

Sides (GF)

Rosemary & Garlic Fries 6

Steamed Seasonal Greens 6

Fresh Garden Salad Side 6

Herbed 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 Sage House's Vital Work Supporting those living with dementia and their families