

HORSE & GROOM

RE-OPENING MENU



STARTERS

FRENCH ONION SOUP	5.50
Traditional soup, grilled cheese crouton	
DUCK & ORANGE PATE	6.95
French bread & red onion confiture	
MEXICAN CHICKEN GOUJONS	7.95
Chipotle mayonnaise & green salad	
HORSE & GROOM GARLIC BREAD	5.95
Melted cheese, tomato & olives	

BAGUETTES

MUSHROOM & BLUE CHEESE	7.95
CHEDDAR & HOUSE CHUTNEY	7.50
FISH GOUJONS & TARTARE	8.95
CHICKEN, CHIPOTLE & BACON	8.95

SIDES

MARINATED OLIVES	3.50
RUSTIC SEASONED CHIPS	3.50
HOUSE SALAD	3.95

MAINS

WILD MUSHROOM LINGUINE	11.95
Creamy tarragon & white wine sauce with toasted pine nuts	
CHICKEN & BACON SALAD	11.95
Dijon mayonnaise, mixed leaves, toasted almonds & herb croutons	
BOUILLABAISSSE & ROUILLE	15.95
Seafood stew, leeks, onions, tomatoes, celery, potatoes, fennel & orange, with fresh bread	
PORK DAUPHINOISE	15.95
Slow roasted pork, crackling, dauphinoise, panache vegetables & cider cream reduction	
BOEUF BOURGUIGNON	14.95
Beef, caramelised onions, pancetta, glazed carrots, mushrooms, red wine jus & herb mash	
ALE BATTERED FISH & CHIPS	12.95
Beer battered sustainable fish, mushy peas, tartare sauce & rustic chips	
STEAK & ALE PIE	12.95
Creamy mash or chips, seasonal veg & rich meat gravy	
CHICKEN & CHORIZO LINGUINE	13.50
White wine cream, parmesan & fresh herbs	
8OZ RIBEYE STEAK	19.95
Field mushroom, roast tomato, rustic chips, onion rings & green salad	
THE RAINBOW BURGER	12.95
Beef patty, cheddar, baby gem, mustard mayo, tomato gherkin & chips	
BACON & BLUE CHEESE BURGER	13.50
Beef patty, blue cheese, baby gem, tomato, gherkin, mustard mayonnaise & chips	

DESSERTS

DOUBLE CHOCOLATE BROWNIE	6.95
Chocolate sauce & vanilla ice-cream	
CARAMELISED APPLE TART	6.50
Vanilla ice-cream	
TART AU CITRON	5.95
Crème fraîche & a drizzle of honey	

SUNDAY ROASTS

ROAST BRITISH BEEF	14.95
CHICKEN SUPREME	13.95
VEGETARIAN NUTROAST	12.95
16OZ LAMB SHANK	17.95

SUNDAY SIDES

CAULIFLOWER CHEESE	3.95
HERB-ROASTED POTATOES	3.5
RUSTIC SEASONED CHIPS	3.5
SEASONAL VEGETABLES	3.5



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& GROOM**