



THE HORSE & GROOM

STARTERS

SPICED LENTIL SOUP (VGO)	6.95
Warm barra gallega & butter	
COTE HILL BLUE CHEESE SOUFFLÉ (V)	9.50
Twice baked soufflé, blue cheese sauce & candied walnuts	
KALAMATA TAPENADE & FOCACCIA (VG)	7.50
Black olive tapenade, sundried tomatoes & hummus	
SOMERSET BRIE & CRANBERRY ARANCINI (V)	8.95
Tomato & thyme relish, fresh watercress	
CHICKEN & PANCETTA PATE	8.50
House chutney & toasted bread	
WHITEBAIT & AIOLI	7.50
Watercress & lemon dressing	
OVEN BAKED THAI COD & PRAWN FISH CAKE	7.95
Pak choi, pickled vegetables, sweet chilli & lemon	

BAGUETTES

Served Mon - Sat until 5pm
Add seasoned chips to your plate 2.50

BATTERED FISH GOUJONS	9.50
Baby gem & tartare sauce	
TOMATO, MOZZARELLA & PESTO (VGO)	8.50
Heirloom tomatoes, basil pesto & rocket	
CHICKEN, CHIPOTLE & BACON	9.50
Cheddar, baby gem, tomato & chipotle mayo	
MATURE CHEDDAR & CHUTNEY (V)	8.50
Baby gem & tomato	
LINCOLNSHIRE SAUSAGE & ONION	8.95
Local butchers sausages & caramelised onions	
PULLED BEEF BRISKET & COTE HILL BLUE	9.95
Red onion, baby gem, gherkin & blue cheese mayo	

MAINS

LINCOLNSHIRE SAUSAGE & MASH	13.95
Trio of butchers sausages, creamy mash, roasted vegetables & caramelised onion gravy	
THE BIG BANK BURGER	15.95
Monterey jack cheese, bacon, tomatoes, curly leaf, gherkin, house burger sauce & seasoned chips <i>50p from every big bank burger sold goes to support the Trussell Trust supporting food banks locally</i>	
CHICKEN & SMOKED BACON PIE	15.95
Tarragon & parsley sauce, seasonal vegetables, rich gravy with mash or chips	
STEAK & STOUT PIE	15.95
British beef, mushrooms, carrots & onion, in a rich stout gravy, seasonal vegetables with chips or mash	
CHICKEN & CHORIZO LINGUINE	15.95
In a white wine cream sauce with parmesan shavings & fresh herbs	
CONFIT DUCK CASSOULET	22.95
Duck leg, mixed bean & braised pork cassoulet, root vegetables & dauphinoise potatoes	
BALSAMIC ONION, PANCETTA & GOATS CHEESE SALAD	14.95
Toasted walnuts, candied beetroot, vine tomatoes, honey butter croutons & balsamic glaze	
CHENNAI BRAISED LAMB	18.95
Curried lamb, fondant potato, mango & pineapple puree, caramelised onions, wilted spinach, onion bhaji	
CRISPY PORK & DAUPHINOISE	18.95
Dijon & Madeira sauce, roasted vegetables	
BRAISED BEEF BRISKET	18.95
Horseradish & parsley mash, green vegetables, roasted chantenay carrots, red wine jus	
8OZ RIBEYE STEAK	22.95
Field mushroom, tomato, rustic chips & onion rings <i>Add - Pepper or Blue Cheese Sauce 2.95</i>	

PLANT-BASED & VEGETARIAN

AROMATIC GARDEN BURGER (VGO)	13.95
Mozzarella, broad bean & spinach patty, tomatoes, curly leaf, red onion, pesto mayo & chips	
PROVENCE STYLE BEETROOT STEW (VGO)	14.95
Mushrooms, lentils, carrots, celery, tarragon, red wine sauce & horseradish mash	
BABY SPINACH & WILD MUSHROOM RISOTTO (V)	14.95
Caramelised shallots, garlic, white wine, fresh herbs & parmesan cheese	

FISH & SEAFOOD

LEMON, KING PRAWN & PEA RISOTTO	18.95
Spinach, sun-dried tomatoes, crispy pancetta & chives	
FISH & CHIPS	16.95
Beer battered sustainable fish with mushy peas & chips	
MOULES MARINIÈRE	15.95
Mussels in garlic, fresh herbs, white wine, cream, with chips & barra gallega bread	

SIDES

RUSTIC CHIPS	3.50
SEASONAL VEGETABLES (VG)	3.95
BEER BATTERED ONION RINGS	4.95
HOUSE SALAD (VG)	3.95
MARINATED OLIVES (V)	3.95
BAKED GARLIC BREAD (V)	4.95

DESSERTS

SPICED PLUM & APPLE CRUMBLE (VGO)	6.50
Vanilla ice cream	
NEW YORK CHEESECAKE (V)	6.95
Honeycomb crumb	
CHERRY & CHOCOLATE TORTE (VGO)	7.50
Compote & vanilla ice cream	
WARM CHERRY BAKEWELL TART (VGO)	7.50
Fruit compote, white chocolate & cherry ice cream	
SPICED STICKY TOFFEE PUDDING (V)	7.95
Custard & toffee sauce	
CHAMPAGNE & PASSION FRUIT SORBET (VG)	6.95
Cherry compote	

COFFEES

AMERICANO	3.10
FLAT WHITE	3.30
CAPPUCCINO	3.30
LATTE	3.30
SINGLE ESPRESSO	3.10
DOUBLE ESPRESSO	3.30
BREAKFAST & HERBAL TEAS	3.10
MOCHA	3.50
HOT CHOCOLATE	3.50
IRISH COFFEE	6.20

PIE & PINT EVERY TUESDAY

FROM MIDDAY
Order any pie & get a free pint*

*Drinks included:
Pint house ale, small glass house wine, draught soft drink or fruit juices

TWO COURSE LUNCH £19

MONDAY TO FRIDAY 12PM - 5PM
Order any main meal then add a starter or a dessert
Please order from the dishes below

STARTERS

SPICED LENTIL SOUP (VGO)
KALAMATA TAPENADE & FOCACCIA (VG)
CHICKEN & PANCETTA PATE
WHITEBAIT & AIOLI

MAINS

LINCOLNSHIRE SAUSAGE & MASH
STEAK & STOUT PIE
CHICKEN & CHORIZO LINGUINE
BABY SPINACH & WILD MUSHROOM RISOTTO (V)
FISH & CHIPS
AROMATIC GARDEN BURGER (VGO)
PROVENCE STYLE BEETROOT STEW (VGO)

DESSERTS

SPICED PLUM & APPLE CRUMBLE (VGO)
NEW YORK CHEESECAKE (V)
CHOCOLATE TORTE (VGO)
WARM CHERRY BAKEWELL TART (V)

SUNDAY ROASTS

AVAILABLE EVERY SUNDAY FROM NOON
Yorkshire pudding, roasties, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy

SLOW ROASTED LAMB	18.95
GARLIC & THYME CHICKEN	16.50
PORK BELLY & CRACKLING	17.95
ROAST BRITISH BEEF	17.95
SQUASH, SAGE & CHESTNUT WELLINGTON (VGO)	16.95

Our food is prepared to order and may contain allergens or ingredients not listed on the menu.

Due to the nature of the food production environment and ongoing changes within our supply chain, we can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.



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