



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	
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	

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	
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	
CONFIT DUCK CASSOULET	22.95
Duck leg, mixed bean & braised pork cassoulet, root vegetables & dauphinoise potatoes	

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.

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

SUNDAY SIDES

CAULIFLOWER CHEESE	4.95
ROAST POTATOES	3.95
YORKSHIRE PUDDINGS & GRAVY	4.95
STUFFING	2.95
SEASONAL VEGETABLES (VG)	3.95
BEER BATTERED ONION RINGS	4.95
RUSTIC CHIPS	3.50
HOUSE SALAD (VG)	3.95
MARINATED OLIVES (V)	3.95

PLANT-BASED & VEGETARIAN

BABY SPINACH & WILD MUSHROOM RISOTTO (V)	14.95
Caramelised shallots, garlic, white wine, fresh herbs & parmesan cheese	
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	

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	

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	

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)

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

ALE & STOUT

HOUSE SESSION ABV VARIES % - PINT (UK)

TT LANDLORD ABV 4.3% - PINT (YORKS)

GUINNESS ABV 4.1% - PINT (DUBLIN)

CRAFT BEER

BEAVERTOWN GAMMA RAY ABV 5.4% - PINT (UK)

SALT JUTE ABV 4.2% - PINT (UK)

LAGER & CIDER

BIRRA MORETTI ABV 4.6% - PINT (ITALY)

MADRI ABV 4.6% - PINT (SPAIN)

OLD MOUT BERRIES & CHERRIES ABV 4.0% - PINT (UK)

INCHES ABV 4.5% - PINT (UK)

WINE

WHITE WINE 175ML / 250ML / BTL

HOUSE WHITE (ITALIAN)

CHARDONNAY (AUSTRALIA)

SAUVIGNON BLANC (NEW ZEALAND)

PROSECCO SPARKLING 200ML / 750ML (ITALY)

RED WINE 175ML / 250ML / BTL

HOUSE RED (ITALIAN)

MERLOT (CHILE)

MALBEC (ARGENTINA)

SHIRAZ (AUSTRALIAN)

GINS

TANQUERAY ABV 43.1% - 25ML

BOMBAY SAPPHIRE ABV 40% - 25ML

OPIHR ABV 40% - 25ML

BATHTUB ABV 43.3% - 25ML

COPPERHOUSE ABV 40% - 25ML

WHITLEY NEILL FLAVOURS ABV % VARIES - 25ML

RUMS & WHISKEY

KRAKEN ABV 40% - 25ML

BACARDI SUPERIOR ABV 37.5% - 25ML

WOODFORD RESERVE ABV 43.2% - 25ML

JAMESONS ABV 40% - 25ML

SOFT DRINKS

FEVER TREE MIXERS

SAN PELLEGRINO

COKE / DIET COKE / LEMONADE



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& GROOM