



THE HORSE & GROOM

STARTERS

SPICED CARROT & RED LENTIL SOUP (VG0) Warm barra gallega & butter	6.95
BANG BANG CAULIFLOWER (VG) Crispy spiced cauliflower, spring onions, chilli and watercress salad with sweet chilli & sriracha sauce	7.50
KALAMATA TAPENADE & FOCACCIA (VG) Black olive tapenade, sundried tomatoes & hummus	7.50
CHICKEN, CHEDDAR & SMOKED BACON CROQUETTES Aioli & dressed tender leaves	8.95
CHICKEN & PANCETTA PATE House chutney & toasted bread	8.50
WHITEBAIT & AIOLI Watercress & lemon dressing	7.50
OVEN BAKED THAI COD & PRAWN FISH CAKE Pak choi, pickled vegetables, sweet chilli & lemon	7.95

Enough for two to share or one to indulge!

BOX BAKED CEMEMBERT (V) Rosemary & garlic studded camembert with crudités, warm focaccia & baked baguette	17.95
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BAGUETTES

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

BATTERED FISH GOUJONS Baby gem & tartare sauce	9.50
TOMATO, MOZZARELLA & PESTO (VG0) Heirloom tomatoes, basil pesto & rocket	8.50
CHICKEN, CHIPOTLE & BACON Cheddar, baby gem, tomato & chipotle mayo	9.50
MATURE CHEDDAR & CHUTNEY (V) Baby gem & tomato	8.50
LINCOLNSHIRE SAUSAGE & ONION Local butchers sausages & caramelised onions	8.95
PULLED BEEF BRISKET & COTE HILL BLUE Red onion, baby gem, gherkin & blue cheese mayo	9.95

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.

MAINS

LINCOLNSHIRE SAUSAGE & MASH Trio of butchers sausages, creamy mash, roasted vegetables & caramelised onion gravy	13.95
LAMBS LIVER & BACON Spring onion mash, seasonal vegetables, truffle & balsamic sauce with crispy bacon	13.95
THE BIG BANK BURGER 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>	15.95
CHICKEN & SMOKED BACON PIE Tarragon & parsley sauce, seasonal vegetables, rich gravy with mash or chips	15.95
STEAK & STOUT PIE British beef, mushrooms, carrots & onion, in a rich stout gravy, seasonal vegetables with chips or mash	15.95
CHICKEN & CHORIZO LINGUINE In a white wine cream sauce with parmesan shavings & fresh herbs	15.95
BALSAMIC ONION, PANCETTA & GOATS CHEESE SALAD Toasted walnuts, candied beetroot, vine tomatoes, honey butter croutons & balsamic glaze	14.95
CHENNAI BRAISED LAMB Curried lamb, fondant potato, mango & pineapple puree, caramelised onions, wilted spinach, onion bhajis	18.95
CRISPY PORK & DAUPHINOISE Dijon & Madeira sauce, roasted vegetables	18.95
BRAISED BEEF BRISKET Horseradish & parsley mash, green vegetables, roasted chantenay carrots, red wine jus	18.95
8OZ RIBEYE STEAK Field mushroom, tomato, rustic chips & onion rings <i>Add - Pepper or Blue Cheese Sauce 2.95</i>	22.95
CONFIT DUCK Duck leg, dauphinoise potatoes, seasonal vegetables & red currant sauce	20.95

PLANT-BASED & VEGETARIAN

AROMATIC GARDEN BURGER (VG0) Mozzarella, broad bean & spinach patty, tomatoes, curly leaf, red onion, pesto mayo & chips	13.95
SQUASH, PEPPER & SPINACH CURRY (VG) Medium spiced red Thai curry, fragrant rice, coriander, lime with toasted flatbread	15.95
MUSHROOM & SWEET POTATO PIE (VG0) Creamy mushroom, garlic, spinach & sweet potato pie with seasonal vegetables, chips or mash	15.95

FISH & SEAFOOD

KERALA & COCONUT KING PRAWNS King prawn & seafood medley in a kerala spiced coconut curry with masala potatoes & coriander rice	18.95
PAN-ROASTED SEA BREAM Black olive tapenade, fondant potato, grilled vegetables & lemon butter sauce	17.50
FISH & CHIPS Beer battered sustainable fish with mushy peas & chips	16.95
MOULES MARINIERE Mussels in garlic, fresh herbs, white wine, cream, with chips & barra gallega bread	15.95

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 PEAR & APPLE CRUMBLE (VG0) Warm custard or vanilla ice cream	6.50
NEW YORK CHEESECAKE (V) Chocolate sauce & honeycomb	6.95
CHOCOLATE BROWNIE (VG) Vanilla ice cream & warm chocolate sauce	7.50
WARM CHERRY BAKEWELL TART (V) Fruit compote, white chocolate & cherry ice cream	7.50
STICKY TOFFEE PUDDING (V) Caramel ice cream & toffee sauce	7.95
BAILEYS & GINGERBREAD CRÈME BRÛLÉE (V) Cinnamon sugar glaze	8.95
HORSE & GROOM CHEESE PLATE (V) Local cheeses, grapes, chutney, celery & crackers	9.95

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 CARROT & RED LENTIL (VG0)
- BANG BANG CAULIFLOWER (VG)
- KALAMATA TAPENADE & FOCACCIA (VG)
- CHICKEN & PANCETTA PATE
- WHITEBAIT & AIOLI

MAINS

- LINCOLNSHIRE SAUSAGE & MASH
- LAMBS LIVER & BACON
- STEAK & STOUT PIE
- CHICKEN & CHORIZO LINGUINE
- FISH & CHIPS
- AROMATIC GARDEN BURGER (VG0)
- SQUASH, PEPPER & SPINACH CURRY (VG0)

DESSERTS

- SPICED PEAR & APPLE CRUMBLE (VG0)
- NEW YORK CHEESECAKE (V)
- CHOCOLATE BROWNIE (VG)
- 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
MUSHROOM WELLINGTON (VG0)	16.95



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