



STARTERS

ROASTED SQUASH & CAULIFLOWER SOUP (VG)	6.95
Toasted spiced pumpkin seeds & warm bread	
WILD MUSHROOM & SPINACH ROULADE (VGO)	7.95
Garden pesto & grilled camembert (vegan cheese available)	
LINCOLNSHIRE POACHER CHEESE SOUFFLÉ (V)	7.95
Port reduction & toasted walnuts	
WHITEBAIT & SMOKED GARLIC	7.95
Watercress, lemon & garlic mayo	
BRIXWORTH PATE	8.50
Chicken liver & pancetta, toast & onion chutney	
HOG ROAST & MANCHEGO CROQUETTES	8.95
Saffron aioli & watercress salad	

MAINS

PORCINI MUSHROOM & LENTIL LASAGNE (V)	15.95
Green salad, salsa verde & baked focaccia	
SWEET POTATO & CHICKPEA TAGINE (VG)	13.95
Moroccan spiced vegetable & apricot tagine, fragrant rice & coriander flatbread	
TRADITIONAL PUB PIE (VGO)	16.95
Seasonal vegetables & rich gravy with chips or mash Ask a team member for today's choice. (vegan pie available)	
CHICKEN & CHORIZO LINGUINE	16.50
White wine, tomato, cream, parmesan & fresh herbs	
8oz RUMP STEAK	19.95
Vine cherry tomatoes, rocket & watercress salad, chips & Dijon aioli (peppercorn or blue cheese sauce 3.00)	
GARDEN PESTO BURGER (VG)	14.95
Tomato, rocket, mayo, chips & onion rings	
BREADED WHOLETAIL SCAMPI	15.95
Chips, tartare sauce, mushy peas & fresh lemon	
FISH & CHIPS	16.95
Beer-battered sustainable fish with mushy peas, tartare sauce & chips	
KERALA & COCONUT KING PRAWNS	18.95
King prawns in a kerala spiced coconut curry, fragrant rice, garlic & herb flatbread	
RANCH CHICKEN & SMOKED CHEDDAR BURGER	15.95
Crispy bacon, tomato, iceberg lettuce, smoked applewood, ranch dressing, chips & onion rings	
THE HELIBURGER	16.50
Beef burger, cheese, tomato, lettuce, gherkin, onion rings & burger sauce, chips & onion rings <i>We're proud to contribute £1 from every heliburger sold to support the Lincs & Notts Air Ambulance. Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital emergency care in the East Midlands.</i>	

OUR FOOD SUPPLIERS

We are committed to offering the best seasonal produce by upholding the highest quality standards, sustainability and ethical practices. With our carefully selected suppliers, we ensure that every dish we present reflects who we are.

Winstor Foods, based in the heart of the region, provides the freshest local produce and dairy while sourcing rare, speciality ingredients globally. Their dedication to quality blends regional excellence with global flavours.

Owen Taylor & Sons, a family-run butcher since 1922, sources premium beef, pork and lamb from local farms in Derbyshire, Nottinghamshire, Leicestershire, Lincolnshire and nearby counties. Their tradition and craft ensure expertly matured produce.

Direct Seafoods, with over 30 years of experience, offers top-quality seafood sourced both locally and in international waters. Their expertise, modern technology, and focus on sustainability guarantees high-quality, responsibly sourced seafood.

Hopwells, established in 1975, is a leading UK independent food wholesaler. With over 40 years of experience they deliver high-quality products from trusted brands, maintaining excellent service and food hygiene standards.

OUR ROASTS

AVAILABLE EVERY SUNDAY FROM NOON

TWO COURSE LUNCH FROM **22.95**

Order any roast then add a starter or dessert

Yorkshire pudding, roasties, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy

GARLIC & THYME CHICKEN	16.95
PORK BELLY & CRACKLING	18.95
ROAST BRITISH BEEF	18.95
SQUASH, LENTIL & ALMOND WELLINGTON (VGO)	16.95
SLOW ROASTED LAMB SHANK*	21.95
*£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER	

SUNDAY SIDES

3 FOR £12

CREAMY CAULIFLOWER CHEESE (V)	4.95
THYME & SEA SALT ROAST POTATOES (V)	3.95
YORKSHIRE PUDDINGS & GRAVY	4.95
CARAMELISED SHALLOT & SAUSAGE MEAT STUFFING	5.95
WINTER GREENS & TOASTED ALMONDS (VGO)	4.95
MAPLE & MUSTARD GLAZED PIGS IN BLANKETS	5.95
RUSTIC CHIPS	3.95
BAKED GARLIC BREAD (V)	4.95

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.

DESSERTS

APPLE & WINTER BERRY CRUMBLE (VGO)	6.95
Warm custard (vegan ice cream available)	
PEANUT BUTTER & CHOCOLATE CHEESECAKE (V)	7.50
Honeycomb ice cream & salted caramel	
BREAD & BUTTER PUDDING (V)	7.95
Vanilla bean custard	
CHOCOLATE TRUFFLE TORTE (VG)	7.50
Vanilla ice cream & mixed nut praline	
STICKY TOFFEE PUDDING (V)	7.50
Warm vanilla custard	
RHUBARB & RASPBERRY FRANGIPANE (V)	6.95
Fruit compote & toasted almonds	

(V) = Vegetarian | (VG) = Vegan | (VGO) = Vegan Option Available

Dish can be amended to suit dietary requirements.

Please see our website for a full allergen menu. Alternatively, ask a member of our team.



THE HORSE
& GROOM