



THE HORSE
& GROOM

STARTERS

SEASONAL SOUP OF THE DAY (VG) Sourdough & herb oil <i>Ask our team about today's option</i>	6.95
GRILLED PADRON PEPPERS & ROSEMARY FOCACCIA (VG) Lemon hummus, extra virgin olive oil	7.95
SALT & PEPPER SQUID Roasted garlic aioli, watercress & lemon	8.95
CHICKEN & HAM TERRINE Toasted focaccia, house chutney & cornichons	8.95
HOG ROAST & MANCHEGO CROQUETTES Dijon mayo & watercress salad	9.50
KING PRAWN & CRAYFISH COCKTAIL Malted loaf, marie rose, lettuce & fresh lemon	9.95

TO SHARE

ANTIPASTO PLATTER Chorizo, salami, prosciutto, mozzarella, olives, artisan breads, house chutney & herb oil	19.95
VEGETARIAN MEZZE (VGO) Marinated olives, sun dried tomatoes, lemon hummus, roasted peppers, feta cheese, toasted focaccia (vegan cheese)	18.95

LOADED FRIES

CHEESY CHIPS & DIPS Chipotle dip, roasted garlic mayo & cajun sauce	8.95
CHIPOTLE CHICKEN Fresh chilli, cheese & spring onion	12.95
CREOLE PULLED PORK Roasted peppers, cheese & cajun sauce	12.95
CHICKEN & CHORIZO Salsa verde, buffalo mozzarella & sun dried tomatoes	12.95

CIABATTAS

Mon - Sat until 5pm - Served with chips & house salad (vegan sauteed potatoes)

BEER BATTERED HADDOCK Baby gem & tartare sauce	10.95
HERITAGE TOMATO, MOZZARELLA & PESTO (VGO) Garden pesto & rocket (vegan cheese)	8.95
LINCOLNSHIRE SAUSAGE & MUSTARD (VGO) Caramelised onions & mustard (vegan sausages)	9.95
BUTTERMILK CHICKEN & BACON CLUB Chipotle sauce, cheese, lettuce & tomato	10.95
CREOLE PULLED PORK Roasted peppers, cheese, cajun sauce, lettuce & tomato	9.95
LOW & SLOW BRAISED BEEF & STILTON Rosemary sea salt & grilled blue cheese	11.50

SALADS

WASABI & LIME KING PRAWNS Pickled carrot, pak choi, spring onion, watercress, radish, wasabi & coriander dressing, charred lime	17.95
ANDALUSIAN CHICKEN & CHORIZO BOWL Buffalo mozzarella, salsa verde, sun dried tomatoes, mediterranean couscous, baby leaves, olives & cucumber	16.95
HERITAGE TOMATO, FETA & OLIVE (VGO) Heirloom tomatoes, marinated garlic & herb olives, fresh rocket, watercress & toasted almonds (vegan cheese)	13.95

FISH & SEAFOOD

MOULES MARINIÈRE Mussels in garlic, fresh herbs, white wine, cream, with chips & sourdough	16.95
RED MULLET & LEMON COUSCOUS Provençal herb-roasted vegetables, vine tomatoes, fresh basil & olive tapenade	18.50
BEER-BATTERED FISH & CHIPS Sustainable fish, mushy peas, tartare sauce & chips	17.95
BREADED WHOLETAIL SCAMPI Chips, tartare sauce, mushy peas & fresh lemon	15.95

MAINS

PESTO & PINE NUT GNOCCHI (VG) Garden pesto, wilted spinach, toasted pine nuts, sun dried tomatoes & grilled asparagus	14.95
SPRING LAMB CHIMICHURRI Grilled lamb rump, lyonnaise potatoes, asparagus spears, wilted spinach, confit vine tomatoes & chimichurri	23.95
MOROCCAN GRILLED CHICKEN Ras el hanout rubbed chicken, coconut infused rice, fresh mango salsa & charred lime	16.95
THYME-SALTED PORK BELLY Cider & mustard sauce, rainbow vegetables, buttered greens & dauphinoise potatoes	18.95
BOURBON GLAZED GAMMON Grilled pineapple, fried egg, roasted vine tomatoes, fine beans & triple cooked chips	17.50
STEAK & ALE PIE (VO) Seasonal vegetables, rich gravy served with chips or mash (vegetarian pie)	17.50
8OZ RUMP STEAK (peppercorn or blue cheese sauce 3.00) Triple cooked chips, portobello mushroom, vine tomatoes, beer battered onion rings, rocket & watercress salad	19.95
8OZ RIBEYE STEAK (peppercorn or blue cheese sauce 3.00) Triple cooked chips, portobello mushroom, vine tomatoes, beer battered onion rings, rocket & watercress salad	25.95

BURGERS

Toasted bun, lettuce, tomato & gherkin, rustic chips & onion rings. (vegan sauteed potatoes)

THE HELIBURGER (VGO) Beef burger, cheese & dijon mayo (vegan patty & cheese) <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>	16.95
RANCH CHICKEN & SMOKED CHEDDAR Buttermilk chicken, crispy bacon, smoked applewood, red onions, ranch dressing	16.95
BRAISED BEEF SHORT RIB & BLUE CHEESE Beef patty, pulled beef, bacon chutney & stilton	18.95
SPINACH & GOATS CHEESE (VGO) Broad bean & spinach patty, grilled goats cheese & garlic mayo (vegan cheese)	14.95

SIDES 3 FOR £13

CHEESY GARLIC CIABATTA (V)	6.50
GARLIC CIABATTA (V)	5.50
BEER BATTERED ONION RINGS	4.95
RAINBOW VEGETABLES (VG)	4.50
HOUSE SALAD (VG)	4.50
MARINATED OLIVES (V)	4.25
SOUDOUGH & CHIPOTLE HUMMUS (VG)	6.50

DESSERTS

LEMON CRÈME BRÛLÉE (V) Shortbread & fresh strawberries	7.50
APRICOT FRANGIPANE (V) Berry compote & cream	6.95
STICKY TOFFEE PUDDING (V) Custard & toffee sauce	8.50
LOTUS BISCOFF CHEESECAKE (V) Salted caramel ice cream	7.95
CHOCOLATE FONDANT (VGO) Honeycomb, chocolate sauce & vanilla ice cream (vegan cookie dough brownie)	8.95
DESSERT OF THE DAY <i>Please ask a team member for today's choice</i>	6.95

COFFEES

AMERICANO	3.50
FLAT WHITE	3.95
CAPPUCCINO	3.95
LATTE	3.95
SINGLE ESPRESSO	3.50
DOUBLE ESPRESSO	3.95
BREAKFAST & HERBAL TEAS	3.50
MOCHA	4.50
HOT CHOCOLATE	4.40
IRISH COFFEE	6.95



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& GROOM

PIE & PINT TUESDAY

FROM MIDDAY
*order any pie & get a free pint**

QUIZ NIGHT MONDAY

FROM 8.30PM
maximum teams of six

TWO COURSE LUNCH £18.95

MONDAY TO FRIDAY 12PM - 4PM

Order any main meal then add a starter or a dessert

Please order from the dishes below

STARTERS

SEASONAL SOUP OF THE DAY (VG)
GRILLED PADRON PEPPERS & ROSEMARY FOCACCIA (VG)
SALT & PEPPER SQUID
CHICKEN & HAM TERRINE

MAINS

SPINACH & GOATS CHEESE BURGER (VGO)
HERITAGE TOMATO, FETA & OLIVE SALAD (VGO)
ANDALUSIAN CHICKEN & CHORIZO BOWL
BREADED WHOLETAIL SCAMPI
LINCOLNSHIRE SAUSAGE & MASH
RANCH CHICKEN & SMOKED CHEDDAR BURGER

DESSERTS

LEMON CRÈME BRÛLÉE (V)
LOTUS BISCOFF CHEESECAKE
APRICOT FRANGIPANE (V)
DESSERT OF THE DAY

SUNDAY ROASTS KIDS EAT FREE

AVAILABLE EVERY SUNDAY FROM NOON
TWO COURSE LUNCH FROM 23.95
Yorkshire pudding, roasties, braised red cabbage, seasonal vegetables, mash, stuffing & rich gravy

GARLIC & THYME CHICKEN	17.95
PORK BELLY & CRACKLING	19.95
ROAST BRITISH BEEF	19.95
SQUASH & LENTIL WELLINGTON (VGO)	16.95
SLOW ROASTED LAMB SHANK*	22.95

**£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER*

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.

(V) = Vegetarian | (VG) = Vegan
(VO) = Vegetarian Available | (VGO) = Vegan Available
Please see our website for a full allergen menu. Alternatively, ask a member of our team.



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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.

Winster 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.