



SAMPLE MENU

Our menu changes daily and we aim to use the finest seasonal and local ingredients. Below is an example of the type of dishes we proudly serve here at The Horse & Groom.

Starters

- *Roasted Pumpkin & Truffle Soup with Pumpkin Seed Granola & Baker's Bread (v) **£4.95**
- *Smoked Mackerel & Horseradish Pate with Pickled Beetroot & Toast **£6.95**
- *Sauteed Devilled Lamb's Kidneys on Toasted Sourdough with Dressed Rocket **£6.95**
- *Deep Fried Breaded Brie with a Homemade Cranberry Jam (v) **£5.95**
- *Treacle Cured Salmon with Pickled Cucumber Spaghetti, Cucumber Ketchup, Wasabi Peas & Lemon **£7.95**
- *Pan Roasted Pigeon Breast with a Beetroot Rosti, Candied Bacon, Pea Shoots & a Rich Cassis Jus **£8.95**
- *Great to Share - Traditional Swiss Cheese Fondue with a Selection of Artisan Breads (v) **£11.95**

Sandwiches

Sandwiches are Served until 6pm

All Sandwiches are Served on Farmhouse White or Multi-Grain Bread

(unless stated otherwise) with Dressed Mixed Leaves & Crisps

- *Coronation Chicken & Baby Gem Lettuce **£7.95**
- *Mature Cheddar Cheese & Home Pickled Shallots (v) **£5.95**
- *Tuna Mayonnaise & Cucumber **£6.95**
- *Honey & English Mustard Glazed Ham & Vine Tomato **£6.95**
- *Bacon, Brie, Cranberry & Rocket Ciabatta **£7.95**
- *Veggie 'BLT' - Buratta, Baby Gem Lettuce & Crispy Breaded Tomato Ciabatta (v) **£6.95**
- *Fish Finger & Rocket Wrap with Homemade Tartare Sauce **£7.95**

Light Bites

- *Three Egg Omelette with Mature Cheddar Cheese, Mushrooms & Cherry Tomatoes
Served with Dressed Mixed Salad (v) **£9.95**
- *Homemade 'Posh' Beans on Toast - Boston Style Baked Beans with Bacon & Black
Pudding Served on Buttered Doorstep Toast & Topped with a Poached Duck Egg **£10.95**
- *The Horse & Groom Steak, Rocket, Mushroom & Balsamic Caramelised Onion Wrap
with Cracked Black Pepper Creme Fraiche & Skinny Fries **£10.95**
- *Superfoods Salad - Lentils, Couscous, Avacado, Roasted Squash, Pumpkin Seeds, Beetroot,
Cucumber, Baby Tomato, Red Onion, Baby Spinach & a Balsamic Dressing **£9.95**



Pub Classics

- *Chicken, Leek & Bacon Shortcrust Pastry Pie with Buttery Mash & Red Wine Gravy **£11.95**
- *Our Butcher's Pork & Leek Sausages with Mash & a Rich Red Wine & Onion Gravy **£11.95**
- *Honey & English Mustard Glazed Ham, Eggs & Chunky Chips **£11.50**
- *Beer Battered Fish & Chips with Mushy Peas & Homemade Tartare Sauce **£12.95**
- *The Horse & Groom Gourmet Beef Burger Topped with Smoked Applewood Cheese & British Bacon
& Served with Skinny Fries & Homemade Onion Rings **£11.95**
- *21 Day Matured Sirloin Steak by the Ounce **£1.95 per ounce**
Cooked to Your Liking & Served with Skinny Fries or Chunky Chips, a Vine Plum Tomato,
a Buttered Field Mushroom & Peppercorn Sauce

Mains

- *Chart Farm Venison Chilli Finished with Red Wine & Dark Chocolate & Served with Braised Rice **£13.95**
- *Trio of Pork - Pan Roasted Tenderloin, Cider Braised Belly & Pork Cheek Croquette served with
Boulangere Potatoes, Braised Red Cabbage, Caramelised Shallot, Thyme &
Apple Tart Tatin & Cider Sauce **£17.95**
- *Confit Duck Leg on a Toulouse Sausage, Borlotti Bean & Pork Belly Cassoulet
Served with Warm Baker's Bread & Butter **£16.95**
- *Whole Grilled South Coast Dover Sole with Buttered New Potatoes,
Tender Stem Broccoli & a Warm Tartare Sauce **£14.95**
- *Roasted Butternut Squash, Spinach, Mushroom, Pine Nut & Sultana Puff
Pastry Wellington Served with Roasted New Potatoes & a Creamy Blue Cheese Sauce (v) **£11.95**
- *Handmade 'Osso Bucco' Ravioloni with a Creamy Porcini Mushroom & Garlic Sauce & Gremolata
£15.95
- *The Horse & Groom Luxury Fish Pie - North Atlantic Cod, Smoked Haddock, Prawns,
Mussels & Queen Scallops in a Creamy Lemon & Herb Sauce with Garden Peas, Topped with
Cheesy Mash & a Crevette & Served with Warm Baker's Bread & Butter **£14.95**
- *Slow Braised Lamb Shank with Rosemary Mash, Creamy Leeks & a Minted Jus **£15.95**
- *Curried Chicken Kiev Served on Pumpkin & Spinach Sag Aloo & Spiced Onion Puree **£13.95**
- *Beetroot & Mascarpone Risotto with Panko Breaded Goats Cheese & Tarragon Bon Bons (v) **£10.95**
- *Great to Share - The Horse & Groom Reef & Beef - Chargrilled 20 oz Bone in Rib of Beef Served
with Garlic Sauteed Tiger Prawns, Lobster Thermidor Macaroni Cheese, Dressed
Mixed Salad & a Brandy & Pink Peppercorn Butter **£59.95**



Side Dishes

- *Garlic Bread **£2.95** *Cheesy Garlic Bread **£3.50** *Chunky Chips **£3.95** *Skinny Fries **£3.95**
- *Side Salad **£2.95** *Seasonal Vegetables **£3.95** *Buttered New Potatoes **£3.50**
- *Grilled Vine Tomato **£1.00** *Buttered Field Mushroom **£1.00**
- *Jug of Red Wine Gravy **£1.50** *Jug of Peppercorn Sauce **£1.50**

Desserts

- *Sour Cherry & Chocolate Brownie with Kirsch Chocolate Sauce & Vanilla Ice Cream **£5.95**
- *Classic Sticky Toffee Pudding with Toffee Sauce & Toffee Ice Cream **£5.95**
- *Baked New York Cheesecake with Raspberry Coulis **£5.95**
- *Nutella Stuffed Gnocchi with Espresso Mousse & a Hazelnut Granola **£6.50**
- *Homemade Strawberry & Passionfruit Pavlova **£5.50**
- *Lemon Posset with an Autumn Berry Compote & Homemade Ginger Shortbread **£5.50**
- *Kentish Cheeseboard - Kentish Blue, Canterbury Chaucer's & Winterdale Shaw Served with Homemade Spiced Apple Chutney, Quince Jelly, Braeburn Apple & Savoury Crackers **£7.95**
- *Selection of Ice Creams (Vanilla, Chocolate, Strawberry & Toffee) **£5.50**