

Horse & Groom

We welcome everyone and aim to ensure that there is something for all to enjoy. If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you... Please note, we use fresh ingredients, where possible, and the following menu is subject to availability

SUNDAY MENU

Available every Sunday 12~6.30pm

Traditional Sunday Roasts

½ Free Range Roast Chicken 20.95
with Yorkshire pudding, roast potatoes, seasonal vegetables
and gravy

Roast Beef 22.95
with Yorkshire pudding, roast potatoes, seasonal vegetables
and gravy

Roast Pork 19.95
with crackling, Yorkshire pudding, roast potatoes,
seasonal vegetables and apple sauce and gravy

Vegetarian Roast of the Day 16.95
please ask for today's option, Yorkshire pudding,
roast potatoes, seasonal vegetables and gravy · v · vg

Beetroot and Butternut Squash Wellington 17.95
chunky beetroot and butternut squash with sweet and sharp balsamic chutney,
encased in golden pastry, with roast potatoes and seasonal vegetables · vg

Sides

Extra Seasonal Vegetables · v vg* · 5.95

Desserts

Sticky Toffee Pudding 8.95
irresistibly sweet sticky toffee pudding with custard or ice cream

Trillionaire's Tart 8.95
chocolate pastry filled with sweet toffee sauce and rich chocolate ganache,
with vanilla ice cream · vg*

Lemon Cheesecake 7.95
zesty lemon cheesecake with ice cream

v vegetarian v* vegetarian adaptable vg vegan vg* vegan adaptable

All our food is prepared in a kitchen where nuts, cereals containing gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance or Coeliac disease, please let us know in advance. Other options may be available – please ask in-house about your dietary requirements.

Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change.

Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination/contact with other allergens. Cereals containing gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients – there may be risk of cross contamination/contact which may therefore affect those who are extremely sensitive. If you are unsure which of our products go through the deep fryer please ask a member of staff 0325