

The Horse and Groom

Sunday Menu

~ Sunday 20th September 2020 ~

Starters and Nibbles

- Roasted white onion and cider soup** with thyme cream 6.25
Chicken liver pâté with apricot chutney, granary toast 7.25
Baked Camembert with ciabatta croutes, apple, celery and walnut salad 7.95
Chicken Caesar croquettes with Parmesan and anchovy salad 7.45
Prawn cocktail with Marie Rose sauce and buttered seeded bread 8.95
- Mezze plate** - marinated aubergine and courgette, blush tomatoes, red pepper hummus and flat bread toasts 6.75
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|--|------|--|------|
| Garlic and chilli king prawn | 6.75 | Nocellara olives | 3.95 |
| Halloumi fries, tomato salsa | 5.95 | Crispy vegetable parcels with spiced mango dip | 4.95 |
| Crispy baby squid and sweet chilli sauce | 5.95 | Warm chorizo sausage | 5.95 |

Sunday Roasts and Mains

All roasts are served with roast potatoes, seasonal vegetables and gravy

- Roast topside of beef** and Yorkshire pudding 14.95
Roast loin of pork with sage and onion stuffing, apple sauce 14.95
Mixed roast beef and roast pork and all the trimmings 15.95
Braised shoulder of lamb and rosemary gravy 18.95
Butternut squash, barley, cashew and spinach nut roast with vegetable gravy 13.75
- Deep fried cod in beer batter** with chips, mushy peas and tartare sauce 14.95/11.95
Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95
Cumberland sausages with mash, buttered greens and onion gravy 13.95/10.95
- Fish pie** Salmon, smoked haddock, prawns and chopped egg topped with cheesy mash and a side of french style peas 16.95
- Steak burger with grilled bacon, Cheddar**, spiced tomato mayonnaise and coleslaw, fries 13.95
Chicken, ham and leek pie with mash, buttered greens and white wine and tarragon sauce 15.25
Pea and mint tortellini with garden pea velouté and asparagus Vg 13.95

Light Bites

- Smoked haddock and salmon fishcake**, tomato and spring onion salad 10.95
Rump steak sandwich, Dijon and tarragon mayonnaise, skin-on fries 11.95
Goats' cheese and roasted Mediterranean vegetable quiche with crème fraîche potato salad 9.95
Wild mushroom risotto with tarragon, rocket and truffle oil 9.95
Open prawn Marie-Rose on seeded bloomer 8.95

Sides

- | | | | |
|---------------------|------|---------------------------------|------|
| Chunky chips | 3.95 | Green salad with lemon dressing | 3.95 |
| Garlic bread | 3.95 | Fries | 3.95 |
| Buttered vegetables | 3.95 | Garlic bread with cheese | 4.25 |

We are happy to provide allergen guidelines for all our menu items, for more detailed information or our gluten free menu please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Please ask for our gluten free menu.

Puddings

Summer pudding with clotted cream 6.95

Hot waffle and caramelised banana with toffee sauce and honeycomb ice cream 6.45

Chocolate and orange tart with passion fruit sorbet Vg 6.95

Crème brûlée with shortbread biscuits 6.75

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.95

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.95

Glazed Lemon tart with blackcurrant sorbet 6.95

Cheshire Farm Ice Cream; choose from: vanilla, chocolate, strawberry

Cheshire Farm Sorbet; choose from lemon, passion fruit or apple

2 scoops 3.90 / 1 scoop 1.95

Please ask for vegan flavours

Choose three from a selection of British farmhouse cheese; Butlers Choice Cheddar, Waterloo Brie, Cerney Ash and Barkham Blue served with biscuits, chutney and celery 7.95

Hot Drinks

Cafetière coffee per person 2.95

Selection of tea 2.60

Flat white 2.95

Americano 2.95

Cappuccino 2.95

Espresso 2.45

Hot chocolate 2.95

Latte 2.95

Irish coffee 5.95

Smaller Pudding and Coffee

Choose a mini version of one of our puddings with your choice of regular coffee or tea 6.95

Sticky toffee pudding

Warm chocolate brownie

Toasted Belgian waffle with toffee sauce

Crème brûlée 6.95

Childrens Menu

Garlic bread with cheese 4.25

Garlic bread 3.95

Childrens Mains

Roast beef with all the accompaniments 9.95

Roast pork with all the accompaniments 9.95

Beef burger with cheese and chips 6.95

Cumberland sausages with chips and peas 6.75

Fish fingers with chips 6.75

5oz rump steak with fries 8.95

Chicken goujons with chips 6.95

Tomato and basil penne pasta with cheese 5.95

Childrens puddings

Sticky toffee pudding with vanilla ice cream 3.95

Toasted Belgian waffle and toffee sauce 3.95

Warm chocolate brownie with vanilla ice cream 3.95

The Horse and Groom

Sunday Menu

With Allergen Information

~ Sunday 20th September 2020 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

Starters and Nibbles

Roasted white onion and cider soup with thyme cream £6.25

Contains: Gluten, Milk, Celery, Sulphur Dioxide

Chicken liver pâté with apricot chutney, granary toast £7.25

Contains: Gluten, Egg, Milk, Mustard, Sulphur Dioxide

Baked Camembert with ciabatta croutes, apple, celery and walnut salad £7.95

Contains: Gluten, Nuts, Milk, Celery, Sulphur Dioxide

Chicken Caesar croquettes with Parmesan and anchovy salad £7.45

Contains: Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Prawn cocktail with Marie Rose sauce and buttered seeded bread £8.95

Contains: Gluten, Crustaceans, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Mezze plate - marinated aubergine and courgette, blush tomatoes, red pepper hummus and flat bread toasts £6.75

Contains: Gluten, Sesame, Sulphur Dioxide

Garlic and chilli king prawn £6.75

Contains: Crustaceans, Milk, Sulphur Dioxide

Halloumi fries, tomato salsa £5.95

Contains: Milk

Crispy baby squid and sweet chilli sauce £5.95

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Nocellara olives £3.95

Crispy vegetable parcels with spiced mango dip £4.95

Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Warm chorizo sausage £5.95

Contains: Soya, Milk, Sulphur Dioxide

Sunday Roasts and Mains

All roasts are served with roast potatoes, seasonal vegetables and gravy

Roast topside of beef and Yorkshire pudding £14.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Roast loin of pork with sage and onion stuffing, apple sauce £14.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Mixed roast beef and roast pork and all the trimmings £15.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb and rosemary gravy £18.95

Contains: Milk, Celery, Sulphur Dioxide

Butternut squash, barley, cashew and spinach nut roast with vegetable gravy £13.75

Contains: Gluten, Nuts, Celery, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £14.95

Contains: Egg, Fish, Mustard, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95

Contains: Nuts, Soya

Cumberland sausages with mash, buttered greens and onion gravy £13.95

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Fish pie Salmon, smoked haddock, prawns and chopped egg topped with cheesy mash and a side of french style peas
£16.95

Contains: Crustaceans, Egg, Fish, Milk, Celery, Sulphur Dioxide

Steak burger with grilled bacon, Cheddar, spiced tomato mayonnaise and coleslaw, fries £13.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Chicken, ham and leek pie with mash, buttered greens and white wine and tarragon sauce £15.25

Contains: Egg, Milk, Celery, Sulphur Dioxide

Pea and mint tortellini with garden pea velouté and asparagus Vg £13.95

Contains: Gluten, Soya, Celery

Light Bites

Smoked haddock and salmon fishcake, tomato and spring onion salad £10.95

Contains: Egg, Fish, Milk, Mustard, Sulphur Dioxide

Rump steak sandwich, Dijon and tarragon mayonnaise, skin-on fries £11.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Goats' cheese and roasted Mediterranean vegetable quiche with crème fraîche potato salad £9.95

Contains: Egg, Milk, Sulphur Dioxide

Wild mushroom risotto with tarragon, rocket and truffle oil £9.95

Contains: Celery

Open prawn Marie-Rose on seeded bloomer £8.95

Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Sides

Chunky chips £3.95

Garlic bread £3.95

Contains: Gluten, Milk, Sulphur Dioxide

Buttered vegetables £3.95

Contains: Milk, Sulphur Dioxide

Green salad with lemon dressing £3.95

Contains: Celery, Sulphur Dioxide

Fries £3.95

Garlic bread with cheese £4.25

Contains: Gluten, Milk, Sulphur Dioxide

Puddings

Summer pudding with clotted cream £6.95

Contains: Gluten, Soya, Milk

Hot waffle and caramelised banana with toffee sauce and honeycomb ice cream £6.45

Contains: Gluten, Egg, Soya, Milk

Chocolate and orange tart with passion fruit sorbet Vg £6.95

Contains: Gluten, Soya, Sulphur Dioxide

Crème brûlée with shortbread biscuits £6.75

Contains: Egg, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.95

Contains: Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.95

Contains: Egg, Soya, Milk

Glazed Lemon tart with blackcurrant sorbet £6.95

Contains: Gluten, Egg, Milk, Sulphur Dioxide

Cheshire Farm Ice Cream; choose from: vanilla, chocolate, strawberry

Cheshire Farm Sorbet; choose from lemon, passion fruit or apple

2 scoops 3.90 / 1 scoop 1.95

Please ask for vegan flavours

Choose three from a selection of British farmhouse cheese; Butlers Choice Cheddar, Waterloo Brie, Cerney Ash and Barkham Blue served with biscuits, chutney and celery £7.95

Contains: Gluten, Egg, Nuts, Milk, Celery, Sulphur Dioxide

Hot Drinks

Cafetière coffee per person £2.95

Contains: Egg, Soya, Milk

Selection of tea £2.60

Contains: Egg, Soya, Milk

Flat white £2.95

Contains: Egg, Soya, Milk

Americano £2.95

Contains: Egg, Soya, Milk

Cappuccino £2.95

Contains: Egg, Soya, Milk

Espresso £2.45

Contains: Egg, Soya, Milk

Hot chocolate £2.95

Contains: Egg, Soya, Milk

Latte £2.95

Contains: Egg, Soya, Milk

Irish coffee £5.95

Contains: Egg, Soya, Milk, Sulphur Dioxide

Smaller Pudding and Coffee

Choose a mini version of one of our puddings with your choice of regular coffee or tea £6.95

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Toasted Belgian waffle with toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Crème brûlée £6.95

Contains: Egg, Milk

Childrens Menu

Garlic bread with cheese £4.25

Contains: Gluten, Milk, Sulphur Dioxide

Garlic bread £3.95

Contains: Gluten, Milk, Sulphur Dioxide

Childrens Mains

Roast beef with all the accompaniments £9.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Roast pork with all the accompaniments £9.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Beef burger with cheese and chips £6.95

Contains: Gluten, Egg, Soya, Milk

Cumberland sausages with chips and peas £6.75

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Fish fingers with chips £6.75

Contains: Egg, Fish, Milk

5oz rump steak with fries £8.95

Contains: Milk, Celery, Sulphur Dioxide

Chicken goujons with chips £6.95

Contains: Egg, Milk

Tomato and basil penne pasta with cheese £5.95

Contains: Milk, Sulphur Dioxide

Childrens puddings

Sticky toffee pudding with vanilla ice cream £3.95

Contains: Egg, Soya, Milk

Toasted Belgian waffle and toffee sauce £3.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie with vanilla ice cream £3.95

Contains: Egg, Soya, Milk

Crème brûlée £6.95

Contains: Egg, Milk

Choose three from a selection of British farmhouse cheese; Butlers Choice Cheddar, Waterloo Brie, Cerney Ash and Barkham Blue served with biscuits, chutney and celery £7.95

Contains: Gluten, Egg, Nuts, Milk, Celery, Sulphur Dioxide