

# Horse & Groom Inn ~ October 3rd 2021

**Finish off your lunch in style with an Espresso Martini 9.5**

**Smirnoff Vodka, Kahlua Liqueur & Espresso coffee shaken until it's rich and creamy!**

## STARTERS / NIBBLES

**Houmous, Breadsticks & Italian Olives** marinated with Garlic and Herbs (v, ve) 6.5

**Home-Baked Loaded Nachos topped with Cheddar, Guacamole, Salsa, Jalapenos, Sour Cream**  
(v, vea) Large 7.5 / Regular 6.5

**Chicken Liver Pate laced with Scotch Whisky**, Sticky Red Onions, Toasted Sourdough (gfa) 6.5

**Tempura-Battered King Prawns**, Salad, Sweet Chilli Dip 7.5

**Halloumi Fries**, Sweet Chilli Dip, Garlic Mayo (v, gf) 7

**Carrot & Coriander Soup**, Cotswold Sourdough (v, ve, gfa) 5.5

**Wye Valley Smoked Salmon**, Capers, Lemon, Dressed Leaves, Cotswold Sourdough 7.5

## ROASTS & MAIN COURSES

**Roast Sirloin of Beef**, Horseradish Sauce (*Served Pink, Medium or Well Done*) (gf) 14.5

**Roasted Bacon-Wrapped Chicken**, Sausage-meat Stuffing, Cranberry Sauce (gf) 13.5

**Slow Roasted Leg of Pork**, Sausage-meat Stuffing, Apple Sauce (gf) 13.5

**Mega Roast:** Beef, Chicken, Pork, Stuffing, 2 Large Yorkies, Extra Roast Potato 17.5

**Vegetable & Nut Bake**, Roast Potatoes, Vegetables, Vegetarian Gravy, Yorkshire Pudding (v, vea) 13

*Served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Bottomless Rich Red Wine Gravy (gf)*  
*Add an extra Yorkshire Pudding for 50p*

**'M.F.C' aka. Milcombe Fried Chicken**, Fried Potatoes, Garlic Mayo, Salad & Slaw (gf) 14

**Battered Atlantic Cod**, Hand-Cut Chips, Garden *or* Mushy Peas, Tartare (gf) 13.5

**Breaded Whitby Scampi**, Garden *or* Mushy Peas, House Salad *or* Chips, Tartare Sauce (gfa) 13.5 #

**Battered Halloumi**, Hand-Cut Chips, Garden Peas, Salad Garnish (v, gfa) 13

**Cauliflower & Chickpea Tikka Masala Curry**, Basmati Rice, Naan Bread (v, ve, gfa) 13

*Any questions, please don't hesitate to ask a member of staff.*

We operate in a small kitchen where most allergens are present including. Therefore we can never guarantee our dishes are completely free from traces of any known allergens.

***v ~ vegetarian ve ~vegan gf ~ gluten free***  
***gfa ~ gluten free option available vea ~ vegan option available.***

Service not included — All gratuities are gratefully received and are shared out between all our staff.

## PUDDINGS

**Cherry & Dark Chocolate Cheesecake**, Marinated Cherries 6.5

**Sticky Toffee Pudding**, Vanilla Ice Cream, Butterscotch Sauce 6.5

**Bread and Butter Pudding** with Custard, Ice Cream *or* Cream 6.5 #

**Chocolate Brownie**, Salted Caramel Ice Cream, Chocolate Sauce (gf) 6.5 #

**Warm Belgian Waffle**, Marinated Cherries, Vanilla Ice Cream, Chocolate Sauce 6.5 #

**Affogato**: Vanilla Ice-Cream, Almond Cantuccini Biscuits and a Shot of Espresso Coffee 5

**Selection of Ice Creams and Sorbets** with Wafers: One Scoop 3 / Two Scoops 5.5 / Three Scoops 6.75

**Cheese Board**: 3 English Cheeses, Crackers and Red Onion Marmalade 7

**Too full for a whole pudding...enjoy half a pudding and a Hot Drink for 6 (dishes marked #)**

## COFFEE & TEA

Americano (Black or White) 2.75

Cappuccino / Latte 2.95

Espresso: Single 2 / Double 2.75

Flat white (Espresso with Steamed Milk & Milk Foam) 2.95

Macchiato (Espresso with Milk Foam Lid) 2.5

Iced Coffee 2.75

Taylor's of Harrogate Tea / Speciality Tea 2.5

Hot chocolate 2.95 / Liqueur coffee 5.95

***Soya Milk, Decaffeinated Coffee & Decaffeinated Tea also available***

## CHILDRENS MENU

### MAINS 7

Two Sausages with Gravy

Breaded Whitby Scampi

Battered Halloumi (v)

*Choose Chips or Mash or Mashed Potato or Rice*

*Choose Heinz Baked Beans or Garden Peas*

Pasta with Tomato Sauce and Grated Cheddar

### ROASTS 7

**Roast Beef, Pork or Chicken Breast**

Served with Roast Potatoes, Vegetables, Yorkshire Pudding and Gravy

### PUDDINGS 3

Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce (gf)

Warm Belgian Waffle with Vanilla Ice Cream and Strawberry Sauce

2-Scoops of Ice Cream or Sorbet with a Cone (Please ask about flavours)