

Horse & Groom Inn ~ Menu ~ Wednesday 6th October

STARTERS / NIBBLES

- Houmous, Breadsticks & Italian Olives** marinated with Garlic and Herbs (v, ve) 6.5
Halloumi Fries, Garlic Mayo & Sweet Chilli Dip (gf, v) 7
Home-Baked Loaded Nachos: Cheddar, Guacamole, Salsa, Jalapenos, Sour Cream (v, vea)
Large 7.5 / Regular 6.5
Wye Valley Smoked Salmon, Lightly Pickled Baby Beets, Capers, Cotswold Sourdough 7.5
Chicken Liver Pate laced with Scotch Whisky, Sticky Red Onions, Toast (gfa) 6.5
Cheesy Garlic Ciabatta (Two) (v) 5
Carrot & Coriander Soup, Cotswold Sourdough 5.5

MAIN COURSES

- Burgers: 100% Beef or Buttermilk Chicken or Veggie** (Halloumi, Grilled Pepper & Mushrooms) 12
Served on a Sourdough Bun with Lettuce, Tomato, Gherkins, Sticky Onions, Slaw & Chips
Burger Upgrades: Cheddar / Stilton / Brie / Mushrooms / Jalapenos & Chilli Jam
Onion Ring Topper / Smoked Streaky Bacon ~ All £1 each
Add an Extra Beef Patty or Extra Fried Chicken £3
- Upgrade Your Chips:** Posh Chips (Parmesan & Truffle Oil) £1; Cheesy Chips 50p; Chips & Gravy 50p
- Char-Grilled 8oz Sirloin Steak**, Sticky Red Onions, Hand-Cut Chips *or* House Salad, (gf) 17.5
(Plenty of side dishes and sauces to choose from)
- Slow-Cooked Bengali First Class Railway Beef Curry**, Basmati Rice, Naan Bread (gfa) 14.5
Italian Sausage Ragù, Penne Pasta, Parmesan, Garlic Ciabatta 14
- '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 Sauce (gf) 13.5 #
- Breaded Whitby Scampi**, Hand-Cut Chips, Garden *or* Mushy Peas, Tartare Sauce 13.5 #
- Battered Halloumi**, Hand-Cut Chips, Garden *OR* Mushy Peas, Salad Garnish (v, gfa) 13 #
- Cauliflower, Chickpea & Tomato Curry**, Basmati Rice, Naan Bread (v, ve, gfa) 13

SIDES

- Creamy Mashed Potato 2.5 / House Salad 3.5 / Basmati Rice 2.5 / Crusty Sourdough 1
2 Garlic Ciabatta 4 / 2 Cheesy Garlic Ciabatta 5 / Battered Onion Rings 3.5
Hand-Cut Chips 3.5 / 'Posh Chips' (Truffle Oil & Parmesan) 4.5 / Cheesy Chips 4 / Chips with Gravy 4

Dishes marked with # are available as a smaller portion for 9.5.

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.

FILLED ROLLS 7.5 (Lunchtime only)

Cotswold Bakery Roll ~ served with Salad Garnish & Slaw

Toppings / Fillings:

Tuna Mayonnaise

Mature Cheddar & Red Onion Marmalade

Grilled Back Bacon & Somerset Brie

Smoked Salmon and Cream Cheese

PUDDINGS

Cherry & Dark Chocolate Cheesecake, Marinated Cherries 6.5

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce 6.5

Chocolate Brownie, Salted Caramel Ice Cream, Chocolate Sauce 6.5 #

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

Bread and Butter Pudding with Custard, Ice Cream *or* Cream 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 full pudding?

COFFEE & TEA

Iced Coffee 2.75

Americano (Black or White) 2.75

Cappuccino / Latte / Mocha 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

Taylor's of Harrogate Tea / Speciality Tea 2.5

Hot chocolate 2.95 / Liqueur coffee 5.95

Soya Milk, Decaffeinated Coffee & Tea also available