

Horse & Groom Inn ~ November Sample Menu

STARTERS / NIBBLES

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

Halloumi Fries, Garlic Mayo & Sweet Chilli Dip (gf, v) 6.95

Home-Baked Loaded Nachos: Cheddar, Guacamole, Salsa, Jalapenos, Sour Cream (v, vea)

Large 7.95 / Regular 6.95

Carrot and Coriander Soup, Sourdough (v) 5.95

Grilled Cornish Sardines, Toasted Sourdough, Salsa Verde 7.5

Moules Mariniere: Mussels cooked with White Wine, Garlic, Parsley & Cream ~ with Crusty Bread 7.5

MAIN COURSES

MONDAY EARLY BIRD SPECIAL

ALL BURGERS JUST £10

AVAILABLE FROM 5.30PM TO 7PM

Burgers: 100% Beef or Buttermilk Chicken or Veggie (Halloumi, Grilled Pepper & Mushrooms) 13

Served on a Burger Bun with Lettuce, Tomato, Gherkin, 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 £3.5

Upgrade Your Chips: Posh Chips (Parmesan & Truffle Oil) £1; Cheesy Chips 50p; Chips & Gravy 50p

8oz Sirloin Steak, Grilled Tomato, Mushrooms, Garden Peas, Hand-Cut Chips (gf) 19.5

Add: Peppercorn Sauce 1.5, Stilton Sauce 1.5, Red Wine Gravy 1.5, Garlic Butter 50p, 3 Onion Rings 1

'M.F.C' aka. Milcombe Fried Chicken, Fried Potatoes, Garlic Mayo, Salad & Slaw (gf) 14.5 #

Battered Cornish Haddock, Hand-Cut Chips, Garden or Mushy Peas, Tartare Sauce (gf) 13.95 #

Breaded Whitby Scampi, Hand-Cut Chips, Garden or Mushy Peas, Tartare Sauce 13.95 #

Moules Mariniere: Mussels cooked with White Wine, Garlic, Parsley & Cream ~ with Crusty Bread 13.95

Battered Halloumi, Hand-Cut Chips, Garden OR Mushy Peas, Salad Garnish (v, gfa) 13.95 #

Thai Vegetable Curry [Butternut Squash, Cauliflower & Tomato], Basmati Rice, Naan (v, ve, gfa) 13.95

Dishes marked with # are available as a smaller portion for 9.95

SIDES

Creamy Mashed Potato 2.5 / House Salad 3.5 / Basmati Rice 2.5

Two 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

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)

Served on Brown or White Bloomer Bread with Salad Garnish & Slaw

Fillings:

Tuna Mayonnaise

Mature Cheddar & Red Onion Marmalade

Grilled Back Bacon & Somerset Brie

Smoked Salmon and Cream Cheese

PUDDINGS

Mixed Berry Eton Mess 6.95

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 6.95 #

Bramley Apple Pie with Cream, Ice Cream *or* Custard 6.95

Chocolate Brownie, Honeycomb Ice Cream, Chocolate Sauce 6.95 #

Warm Belgian Butter Waffle, Marinated Cherries, Vanilla Ice Cream, Chocolate Sauce 6.95 #

Bread and Butter Pudding with Custard, Ice Cream *or* Cream 6.95 #

Affogato: Vanilla Ice-Cream, Almond Cantuccini Biscuits and a Shot of Espresso Coffee 5.5

Selection of Ice Creams and Sorbets with Wafers: One Scoop 3 / Two Scoops 5.5 / Three Scoops 6.95

Cheese Board: 3 English Cheeses, Crackers and Red Onion Marmalade 7.5

Too full for a full pudding?

Too full for a whole pudding...enjoy half a pudding and a Hot Drink (dishes marked #) 6.5

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