

# Horse & Groom Inn ~ Menu for January 2022

**ALL MAIN COURSES ARE JUST £10 IN JANUARY**

**MONDAY TO FRIDAY FROM 5.30PM to 7.00PM**

## STARTERS / NIBBLES

**Houmous, Breadsticks & Herb-Marinated Italian Olives** (v, ve) 6.5

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

**Duck Liver Pate with Orange & Cognac**, Sticky Red Onions, Toast (gfa) 6.95

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

Large 7.95 / Regular 6.95

**Tempura-Battered King Prawns** (5), Sweet Chilli Dip, Lime 7.5

**Fish Platter:** Whitebait, Scampi, Calamari, Smoked Salmon, Garlic Mayonnaise, Sweet Chilli Dip 8.95

**Two Slices of Cheesy Garlic Ciabatta** 5.5

## MAIN COURSES

**100% Beef Burger** 13

**Spicy Pinto Bean Burger**, Tomato & Pepper Salsa 13

**Burgers served on a Brioche Bun with Lettuce, Tomato, Gherkin, Winter Slaw & Chips**

**Burger Upgrades:** Cheddar / Stilton / Brie / Mushrooms / Jalapenos & Chilli Jam

Onion Ring Topper / Smoked Bacon ~ All £1 each

Add an Extra Beef Patty 3.5

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

**Grilled 12oz Gammon Steak**, Fried Egg, Chips, Garden Peas 13.95

**Linguine with Slow-Cooked Pork & Chorizo Ragu**, Parmesan, Garlic Ciabatta 13.95

**Battered Cornish Haddock Fillet**, Hand-Cut Chips, Garden Peas, Tartare Sauce (gf) 13.95

**Breaded Whitby Scampi**, Hand-Cut Chips, Garden Peas, Tartare Sauce 13.95

**Keralan Vegetable Curry** (Sweet Potato, Chickpeas & Cauliflower), Basmati Rice, Flatbread (ve) 13.95

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

## SIDES

Creamy Mashed Potato 3 / Tomato & Red Onion Salad 3.5 / Basmati Rice 2.5

Two Garlic Ciabatta 4.5 / 2 Cheesy Garlic Ciabatta 5.5 / 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.

## **SANDWICHES (Lunchtime only) 7.5**

Served on Brown *or* White Sliced Bread with Salad Garnish & Slaw

### **Fillings:**

Mature Cheddar & Red Onion Marmalade

Grilled Back Bacon & Somerset Brie

Smoked Salmon and Guacamole

## **PUDDINGS**

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

**Chocolate Brownie**, Salted Caramel Ice Cream, Chocolate Sauce (gf) 6.95 #

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

**Affogato**: Vanilla Ice-Cream, Almond Cantuccini Biscuit 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

Choose from: Madagascan Vanilla, Vegan Vanilla Bean, Salted Caramel Swirl, Double Chocolate,

Morello Cherry, White Chocolate, Passionfruit & Mango Sorbet, Sharp Green Apple Sorbet

**Cheese Board**: Mature Cheddar, Somerset Brie & Stilton, Crackers and Red Onion Marmalade 7.5

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

## **COFFEE & TEA**

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

Taylors of Harrogate Tea / Speciality Tea 2.5

Hot chocolate 2.95 / Liqueur coffee 5.95

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