

Horse & Groom Inn ~ Menu for Sunday 6th March 2022

Please ask your server about our **Early Bird Specials**.
All main courses are just **£10 Monday to Saturday (5.30pm to 7.00pm)**.
Pre-booked tables only.

STARTERS / NIBBLES

- Marinated Sicilian Olives, Houmous, Breadsticks** (ve) 6.95
Halloumi Fries, Garlic Mayo, Sweet Chilli Dip (v, gf) 6.95
Farmhouse Pork Pate, Sticky Red Onions, Toasted Baguette (gfa) 6.95
Loaded Nachos: Cheddar, Salsa, Jalapenos, Sour Cream (v, vea) Large 7.95 / Regular 6.95
Tempura-Battered King Prawns (5), Sweet Chilli Dip, Lime 7.5
Winter Vegetable Soup, Crusty Bread (ve, gfa) 5.95
Grilled Cornish Sardine Fillets, Toasted Baguette, Salsa Verde (gfa) £6.95

ROASTS & MAIN COURSES

- Roast Sirloin of Beef**, Horseradish Sauce (*Served Pink, Medium or Well Done*) (gfa) 14.95
Bacon-Wrapped Roast Chicken Breast, Sage, Onion & Apricot Stuffing, Cranberry Sauce (gfa) 14.5
Slow-Roasted Loin of Pork, Sage, Onion & Apricot Stuffing, Apple Sauce (gfa) 14.5
Mega Roast: Beef, Chicken, & Pork, Sage & Onion Stuffing, 2 Large Yorkies, Extra Roast Potato (gfa) 17.5
Lentil, Vegetable & Walnut Bake, Roasties, Vegetables, Veggie Gravy, Yorkshire Pudding (vea, gfa) 13.95
*Served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Bottomless Rich Red Wine Gravy (gf)
Add an extra Yorkshire Pudding for 50p*
- Pie of the Day**, Roast Potatoes, Vegetables, Red Wine Gravy 14.5
Buttermilk Fried Chicken, Fried Baby Potatoes, Garlic Mayo, Salad Leaves, Slaw (gf) 14.5
Battered Cornish Haddock, Hand-Cut Chips, Garden Peas, Tartare Sauce (gf) 13.95
Seafood Platter: Whitebait, Whitby Scampi, Calamari, Smoked Salmon, Crusty Bread, Lemon,
Garlic Mayonnaise, Sweet Chilli Dip 14.95
Battered Halloumi, Hand-Cut Chips, Garden Peas, Salad Garnish (v, gf) 13.95
Thai Vegetable Curry, Basmati Rice, Grilled Flatbread (ve, gfa) 13.5

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

Vanilla Panna Cotta, Strawberry Coulis, Strawberries & Cream Ice Cream 6.95

Bread & Butter Pudding with Cream, Ice Cream or Custard 6.5 #

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

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (gf) 6.95 #

Warm Belgian Butter Waffle, Marinated Cherries, Vanilla 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, Strawberries & Cream, Honeycomb, Double Chocolate,

Vegan Vanilla Bean (ve), Mango Sorbet (ve)

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 2.95

Espresso: Single 2 / Double 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

SUNDAY ROASTS 7

Roast Beef, Pork or Chicken

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)