

Horse & Groom Inn ~ Menu for Friday 3rd June

STARTERS / NIBBLES

- Marinated Green & Black Sicilian Olives** (ve, gf) 3.95
Houmous 3 Ways: (Chickpea, Jalapeno, Red Pepper), Toasted Baguette (ve, gfa) 6.95
Halloumi Fries, Garlic Mayo, Sweet Chilli Dip (v, gf) 6.95
Loaded Nachos: Cheddar, Guacamole, Salsa, Jalapenos, Sour Cream (v, vea) Large 7.95 / Small 6.95
Tempura-Battered King Prawns (5), Sweet Chilli Dip, Lime 7.5
Smoked Salmon and Mackerel Pate, Toasted Baguette (gfa) 6.95

MEAT & FISH DISHES

STEAK SPECIAL: 8oz Scottish Ribeye Steak, Grilled Tomato, Field Mushroom & Hand-Cut Chips
— served with Peppercorn Sauce, Stilton Sauce *or* Garlic Butter £19.95

- Prime 100% Beef Burger, Brioche Bun, Lettuce, Tomato, Gherkin, Slaw & Chips** (gfa) 13
Burger Upgrades: Emmental / Stilton / Brie / Mushrooms / Jalapenos & Chilli Jam
Onion Ring Topper / Smoked Streaky 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
Katsu Chicken: Fried Chicken, Curry Sauce with Mange Tout and Peas, Rice, Shrimp Crackers (gf) 15.95
Battered Cornish Haddock, Hand-Cut Chips, Garden Peas, Tartare Sauce (gf) 14.5
Breaded Whitby Scampi, Hand-Cut Chips, Garden Peas, Tartare Sauce 13.95
Buttermilk Fried Chicken, Cheese & Bacon Loaded Jacket, Garlic Mayo, Salad, Slaw (gf) 14.95
Lasagne al Forno, House Salad, Garlic Ciabatta 14.95
Slow-Cooked Chunky Beef Chilli Con Carne, Rice, Nachos, Sour Cream, Grated Cheddar 14.95

VEGETARIAN & PLANT BASED DISHES

- Cauliflower, Tomato & Pinto Bean Coconut Curry**, Basmati Rice, Naan Bread (ve, gfa) 13.95
Battered Halloumi, Hand-Cut Chips, Garden Peas, Salad Garnish (v, gf) 13.95
Veggie Burger: Halloumi, Grilled Red Pepper & Field Mushroom (v, gfa) 13
Burger served on a Brioche Bun with Lettuce, Tomato, Gherkin, Slaw & Chips

SIDES

- Creamy Mashed Potato 3 / Mixed House Salad 3.95 / Basmati Rice 2.5
Two Garlic Ciabatta 4.5 / Two 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 adaptable, vea ~ vegan option available.

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

PUDDINGS

Zesty Lemon Panna Cotta, Shortbread, Blueberries 6.5

Annette's Bread and Butter Pudding with Ice Cream, Cream or Custard 5.95 #

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

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

Warm Belgian Butter Waffle, Mixed Berry Compote, Vanilla Ice Cream, White 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, Salted Caramel, Double Chocolate,

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

Cheese Board: Mature Cheddar, Somerset Brie & Stilton, Crackers, Grapes & 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

Café Mocha 2.95

Taylors of Harrogate Tea / Speciality Tea 2.5

Hot chocolate 2.95 / Liqueur coffee 5.95

Ota Milk, Decaffeinated Coffee & Tea also available

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