

# Horse & Groom Inn ~ Menu for Sunday 29th May 2022

## STARTERS / NIBBLES

**Creamy Cauliflower Soup**, Truffle Oil, Baguette (v, gfa) 5.95

**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 & Mackerel Pate**, Toasted Baguette (gfa) 6.95

## ROASTS & MAIN COURSES

**Roast Sirloin of Scottish Beef**, Horseradish Sauce (*Served Pink, Medium or Well Done*) (gfa) 15.5

**Bacon-Wrapped Roast Chicken Breast**, Sage, Onion & Cranberry Stuffing, Cranberry Sauce (gfa) 14.95

**Slow-Roasted Pork Loin**, Sage, Onion & Cranberry Stuffing, Apple Sauce (gfa) 14.95

**Mega Roast:** Roast Beef, Pork Chicken, Stuffing, Extra Yorky, Extra Roast Potato (gfa) 17.95

**Lentil, Vegetable & Walnut Bake**, Roasties, Vegetables, Veggie Gravy, Yorkshire Pudding (vea, gfa) 14.5

*Served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Bottomless Rich Red Wine Gravy  
(Gluten Free Yorkshire Puddings also available)*

*Add an extra Yorkshire Pudding for 50p*

**Chicken, Leek and Bacon Pie**, Roast Potatoes, Seasonal Vegetables, Red Wine Gravy 15.5

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

**Battered Cornish Haddock**, Hand-Cut Chips, Garden Peas, Tartare Sauce (gf) 14.5

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

**Cauliflower, Tomato & Pinto Bean Coconut Curry**, Basmati Rice, Naan Bread (ve, gfa) 13.95

*Any questions, please don't hesitate to ask a member of staff.*

We operate in a small kitchen where most allergens are present.  
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

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

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

**Chocolate Brownie**, Vanilla Ice Cream, Chocolate Sauce (gf) 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

Caffe Mocha 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

*Non-Dairy 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 Baked Beans or Garden Peas*

Pasta with Bolognese 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)