

Dinner @ The Horse

Starters

Surf & turf, 16 hour braised pork belly, king scallops, chorizo, pea puree, fresh apple, pork crackling £9.95

The green mussels, crusty bread, wasabi butter £6.50

Homemade soup of the day, warm bread £4.95

Jerked king prawns, rice & pea, sweet potato crisps, sweet potato puree £7.95

Homemade cheese nachos, cheese sauce, tomato red onion & basil salsa, guacamole, sour cream & chive, jalapenos, mozzarella, fresh coriander £6.95/£10.95

Guinea fowl, parsnip puree, wild mushrooms, pulled ham, black pudding, red wine jus £7.50

Steaks

10oz Rib eye, roast field mushroom, beef tomatoes, chargrilled baby gem, triple cooked chips & peppercorn sauce £21.95

10oz Sirloin roast field mushroom, beef tomatoes, chargrilled baby gem, triple cooked chips & peppercorn sauce £21.95

Honey mustard glazed gammon, triple cooked chips, roast field mushroom, beef tomato, chargrilled baby gem, poached hens egg £15.95

Mains

8oz fillet steak, stilton gratin, veal glazed pork rib, rosemary fondant potatoes, crispy oyster mushrooms, savoy & pancetta fricassee, red wine jus £24.95

Venison & port burger, beef tomato, baby gem lettuce, red currant & vanilla jam, game chips, pickled veg £12.50

Braised lamb shoulder, sticky red cabbage, honey & sesame heritage carrots, truffle creamed potatoes, celeriac puree, red currant jus £17.95

Marmalade glazed chicken breast, garlic & thyme butternut fondant, butternut puree, tempura artichoke, panko breaded drummer, caramelized parsnip rings, red wine jus £15.95

"Ham, egg & chips", cider & wholegrain mustard braised ham hock, crispy poached egg, charred pineapple triple cooked chips, pea puree, spiced ketchup £13.50

Oriental duck two ways, crispy leg, five spice & honey pink breast, stir fried wild rice, wasabi & soy dressing, wraps, paprika prawn crackers £19.50

Fish & chips, triple cooked chips, minted mushy peas, tartar sauce, roast lemon £12.50

Catch of the day, please ask for today's fish

Roast beetroot & thyme soufflé, panko breaded goat's cheese, roasted root vegetables £13.45

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order. If you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.

Desserts

Sticky toffee pudding, toffee sauce, salted caramel & honeycomb ice cream, pistachio dust, crushed meringue £6.25

Chocolate orange ganache, sea salt, candied rosemary, biscotti crumb, olive oil £5.95

Apple & blackberry crumble, passionfruit & vanilla custard £5.95

Cheesecake of the day, please ask for today's cheesecake £5.95

Selection of ice creams and sorbets £3.95

Chefs Selection of Cheese

All Cheese boards served with a selection crackers, quince jelly, grapes, celery & chutney
3 Cheeses £7.50 / 5 Cheeses £9.95