

HORSE & GROOM

• FREE HOUSE, FOOD AND ROOMS •

Whilst You Choose

Botivo Aperitivo 7.20 (*Non-Alcoholic*)

Fitz English Sparkling 9.50 125ml

Tinwood Estate Sparkling Rosé 14.75 125ml

House Marinated Olives

Roy's Sourdough Breads 6 **With Dips** 9

To Start

Sussex Mayfield Vintage Twice Baked Soufflé (V) 11

Sautéed South Coast Scallops Sweetcorn, Chorizo, Potato 15.5

San Marzano, Watermelon & Basil Gazpacho, Crust Bread & Olive Oil **(GF)** 8

Prawn & Crayfish Cocktail, Marie Rose Dressing, Granary Bread, Lemon **(GF)** 12

Chicken Liver Parfait Onion Jam, Toasted Sourdough 14

Barbecued Octopus Mango Chimichurri **(GF)** 15

Bocconcini Nutbourne Tomato & Basil **(GF)(V)** 13

Mains

Pie of the Day Seasonal Vegetables, Creamy Mash, Gravy 24

Battered Haddock Triple Cooked Chips, Mushy Peas, Tartar Sauce, Lemon 19

Horse & Groom Fish Pie Cheesy Mashed Potato, Seasonal Greens **(GF)** 23

Calcot Farm Beef Burger Smoked Cheese, Bacon, Lettuce, Tomato, Fries 19

Pan Seared Duck Breast Spiced Orange Gel, Pak Choi, Confit Potato **(GF)** 30

Baba Ganoush, Goats Curd, Toasted Seed, Squash **(GF)(V)** 21

Calcot Farm 40-Day Air Dry Steaks, Mushroom, Tomato, Chips, Peppercorn Sauce / Garlic Butter **(GF)** M/P

Catch of the Day (GF) M/P

Salads (GF)

Classic Caesar £16 w/Chargrilled Chicken 23

Moroccan Lamb Sweet Potato, Mint, Dill, Ranch 19

Cornfed Chicken Bacon, Avocado 23

Calcot Farm Steak Brighton Blue, Wild Garlic 23

Sides (GF)

Rosemary & Garlic Fries 6

Steamed Seasonal Greens 6

Fresh Garden Salad Side 6

Herbed Roasted New Potatoes 7

(V) =Vegetarian (GF) = Gluten free (gf) = Gluten free on request

Please advise staff of any dietary requirements

A discretionary 12.5% service charge will be added to your bill, in addition to a £1 discretionary, charity donation to Sage House's Vital Work Supporting those living with dementia and their families