

# THE Horse & Groom MENU

Ask about our Specials

## While You Wait

- Crispy BBQ Pork Bites** New! **£9.95**  
Roasted in BBQ and sesame seed
- Bread and Olives with Balsamic Oil** *GFo/VGo* **£11.50**  
Toasted ciabatta with mixed olives, oils and butters
- Smoked Hummus** *VG/GFo* **£6.95**  
Homemade hummus with red pepper and toasted pine nuts served with pitta bread
- Garlic Bread** **£5.00**  
*Add Cheese for £1.00*
- Pork Cracking with Apple Sauce** New! **£7.95**

## Starting Line

- Chef's Soup of the Day** *GFo* **£8.95**  
With artisan bread roll and salted butter
- Panko Brie Trilogy** **£9.95**  
A refined trio of golden, panko-coated brie parcels with a sweet chilli preserve and a garden garnish
- Salt and Pepper Squid** **£9.95**  
Lightly battered squid chunks seasoned with cracked black pepper and sea salt. Served with sweet chilli sauce
- Wild Mushroom Arancini** New! **£9.95**  
Served with black garlic aioli and watercress
- Pan Seared Scallops** *GF* New! **£11.95**  
On a bed of pea puree and pancetta crisps
- Moules Marinière** *GF* New! **£11.95**  
Served in white wine, garlic and cream sauce, and crusty bread

## Smothered Favourites

- Battered Chicken Fillets with Fries** **£13.00**  
Served with tangy tomato dip
- Breaded Scampi and fries** **£13.00**  
Served with Tartare sauce and lemon wedge
- Chilli Beef and Cheese** **£10.00**
- BBQ Pulled Pork and Cheese** **£10.00**

## Mane Event

- HaGyu Homemade Burger\*** *GFo* **£19.95**  
Home made recipe using Wagyu beef in a brioche bun with crisp cos lettuce, gherkin, secret burger sauce, crispy bacon. Topped with onion rings, served with coleslaw, triple-cooked chips  
*Choice of Cheddar, stilton or Monterey Jack*
- The Portobello Halloumi Stack** *V/VG* **£18.00**  
Our hearty vegetarian sensation. A portobello mushroom cap, grilled and stuffed with pan-seared halloumi. With tomato chutney and rocket. In a brioche bun with a side of coleslaw, and triple-cooked chips
- Seafood Linguine\*** *GFo* New! **£20.00**  
Served with prawns, scallops, smoked salmon and mussels cooked in lobster cream sauce
- Lobster Ravioli\*** New! **£22.00**  
In a sun-blushed tomato cream with tender crayfish tails and crisp, vibrant asparagus spears, finished with a hint of lemon zest
- Moules Marinière\*** New! **£21.50**  
Served in a white wine and garlic sauce with toasted bread and fries
- New Forest aged Sirloin Steak** *GFo* **£24.75**  
With roasted vine tomatoes, garlic roasted Portobello mushroom, rocket, onion rings and triple-cooked chips  
*Choice of peppercorn sauce or blue cheese add £3.00*

## Signature Dishes

- The Groom's Signature Pie\*** **£19.50**  
Hand crafted pie with seasonal vegetables, a choice of velvety buttered mash potato, triple-cooked chips and lashings of rich gravy
- Beer-battered or Baked Catch of the Day\*** *GFo* **£19.00**  
Market fish of the day with triple-cooked chips and minted mushy or garden peas, tartare sauce and wedge of lemon
- Slow Roasted BBQ Pork Ribs\*** *GF* **£19.95**  
Fall off the bone pork ribs glazed in smoky BBQ sauce with fries, light house slaw and salad
- New Forest Sausage\*** *Vo* **£19.00**  
Served on a bed of creamy mashed potato and rich gravy. An authentic taste of the New Forest countryside

## Small/Child Portions\* Small £12 Child (under 8) £8

Please be aware that due to our products being made and served in an environment where allergens are present, this will result in cross contamination, therefore although every effort will be made, we cannot guarantee anything is 'free from'

**Please let your server know if you have any intolerances or allergies**  
Menu key: GF - Gluten Free GFo - Gluten Free option available V - Vegetarian Vo - Vegetarian option available VG - Vegan VGo - Vegan option available

## Paddock Pizzas

All pizzas served on a 35cm x 20cm artisan Romana base with homemade pizza sauce

- Margherita** **£14.00**  
Cherry tomato, bocconcini, fresh basil, olive oil
- Pepperoni** **£15.00**  
Local pepperoni, chilli oil (add chorizo, salted beef, salami, and venison sticks £1.00 per item)
- The Greek** **£16.00**  
Olives, stuffed peppers, cherry tomatoes, feta, wilted rocket
- Duck Pancake** **£17.00**  
Confit duck leg, hoi sin, spring onions, topped with fresh cucumbers and plum sauce
- Walk of the Woods** **£17.00**  
New Forest wild mushrooms, red onions, blue cheese, wilted watercress

## Paddock Panini and Sandwiches

- All served with slaw, salad and fries *Available till 5pm*
- Crispy Bacon, Brie with Cranberry or Pesto Panini** *GFo* New! **£11.95**
- Halloumi, Red Pepper and Pesto Panini** New! **£10.95**
- Tuna Melt Panini** *GFo* New! **£11.95**
- BBQ Chicken, Crispy Bacon and Cheddar Cheese Panini** *GFo* New! **£11.95**
- Prawn Marie Rose Sandwich** New! **£12.50**  
Served in a brioche bun with lettuce and tomato
- Sesame Crusted Tuna Steak** New! **£14.50**  
Served in a brioche bun with rocket and Hoi Sin sauce

- CBLT** *GFo* **£13.95**  
Stacked high with grilled chicken, maple-glazed crispy streaky bacon, cos lettuce and tomato on sour dough

## Stable Salads

- Chicken and Bacon Caesar Salad\*** *GFo* **£19.00**  
Grilled chicken breast served on bed of crisp cos lettuce, parmesan shavings, anchovies and croutons.
- Burrata Salad** *GF* New! **£18.00**  
With heirloom tomatoes, pesto dressing, rocket and Parma ham
- Tuna Niçoise Salad** *GF* New! **£19.50**  
Pan seared tuna steak, served pink on a bed of dressed green beans, new potatoes and boiled egg