

THE Horse & Groom SUNDAY

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

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Mane Event

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 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

Seafood Linguine* *GFo* New! **£20.00**

Served with prawns, scallops, smoked salmon and mussels cooked in lobster cream sauce

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

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

Small / Child Portions*

Small £12 Child (under 8) £8

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

Sunday Roasts (Served Till 6pm)

All our roasts are served with Yorkshire pudding, roast potatoes, roast carrot, seasonal vegetables, cauliflower cheese and lashings of rich gravy

Roast Choice

Pork Loin / Beef Topside / Half Chicken / Lamb

Roast 1 Meat **£20.30**

Roast 2 Meats **£21.45**

Roast 3 Meats **£23.45**

Vegetarian & Vegan Option **£20.30**

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