

# 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 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

**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

## 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** **£21.45**

**Vegetarian & Vegan Option** **£20.30**

## 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