



THE HORSE
& GROOM

MENU



STARTERS

- SOUP OF THE DAY** £5.50
always vegetarian & vegan friendly,
toasted sourdough (V) (VG) (GFO)
- MARINATED OLIVES & HUMMUS** £5.95
wholemeal pitta, extra virgin olive oil
& aged balsamic (V) (VG) (GFO)
- ROAST PORTABELLO MUSHROOM** £5.95
stuffed with wild mushrooms, roasted shallots,
baby spinach, blue cheese (V)
- BAKED FALAFEL** £5.95
smoked paprika hummus, crumbled feta,
toasted pumpkin seeds (V) (VG)
- WILD BOAR TERRINE** £6.95
port & red onion marmalade,
toasted sourdough
- SCOTCH EGG** £7.50
brown sauce & house pickles
- DEEP FRIED WHITEBAIT** £5.95
tartare sauce
- MEXICANA GOUJONS** £6.95
southern fried chicken, salsa picante roja
& chive sour cream

SALADS

- VEGAN BOWL** £9.95
house salad, mixed greens, grilled asparagus,
tender stem broccoli, balsamic beetroot, olives,
chilli oil & toasted seeds (V) (VG) (GFO)
- BUTTERNUT & FALAFEL** £10.95
mixed leaves, warm spiced falafel, hummus,
roasted butternut squash & herb oil (V) (VG) (GFO)
- SMOKED CHICKEN & ALMOND** £11.95
smoked chicken breast, crispy bacon lardons,
toasted almonds, Dijon mayonnaise, baby leaf
& herb croutons (GFO)
- ASIAN DUCK** £12.95
shredded confit duck, hoisin vegetable ribbons,
pak choi, bamboo shoots, egg noodles, lychee,
fresh chillies & crushed wasabi peas
- PICKLED MACKEREL CEVICHE** £11.95
dressed leaves, fire roasted peppers,
radish, cucumber, pickled fennel,
spring onions & lime (GFO)
- STEAK & BLUE CHEESE** £13.95
mixed leaves, rump steak to your liking,
crumbled blue cheese, balsamic glaze
& toasted walnuts (GFO)

**** INDICATES DISH WILL INCUR A £2.75
SUPPLEMENT WITH WINE & DINE PROMOTION ****

WINE & DINE OFFER NOT AVAILABLE DURING
BANK HOLIDAYS & OVER THE FESTIVE PERIOD

MAINS

- ASPARAGUS & TENDERSTEM RISOTTO** £10.95
grilled asparagus, tenderstem broccoli, pea,
shallots, white wine, mint (V) (GFO)
- WILD MUSHROOM RIGATONI** £12.50
pesto cream, toasted pine nuts & parmesan shavings (V)
- RED THAI SQUASH CURRY** £10.95
spiced butternut squash curry, kaffir lime leaves,
lemon basmati & flatbread (V) (VG)
- MUSHROOM & ONION PIE** £12.50
portobello mushrooms & caramelised onions, vegetarian gravy,
mashed potatoes & seasonal vegetables (V) (GFO)
- MOULES MARINIÈRE** £13.95
mussels cooked in garlic, fresh herbs, white wine & cream, with chips
& chunky bread. (order with or without cream) (GFO)
- FISH & CHIPS** £12.95
beer battered sustainable fish, mushy peas, tartare sauce & rustic chips
- SEABASS** £13.95
herbed new potatoes, zesty lemon cream, pickled fennel & greens (GFO)
- SMOKED CHICKEN & CHORIZO RIGATONI** £13.50
white wine cream with parmesan & fresh herbs
- CHICKEN DAUPHINOISE** £16.95 **
corn fed supreme of chicken, dauphinoise potatoes, tenderstem broccoli,
leek, pancetta & white wine reduction (GFO)
- LINCOLNSHIRE SAUSAGES & MASH** £11.95
rich gravy & seasonal vegetables
- SLOW ROASTED PORK BELLY** £16.95 **
wholegrain mustard mash, cider jus, savoy cabbage & bacon lardons (GFO)
- GAMMON & EGG** £9.95
grilled 6oz gammon steak, rustic chips & watercress (GFO)
- STEAK & ALE PIE** £12.95
British beef in a rich ale gravy, creamy mashed potatoes & seasonal vegetables
- 8OZ RUMP STEAK** £15.95 **
roast vine tomatoes & wild mushroom fricassee, chips & watercress (GFO)
- 8OZ RIBEYE STEAK** £21.95
roast vine tomatoes & wild mushroom fricassee, chips & watercress (GFO)
(this dish is not available with the "wine & dine" promotion)
+ add peppercorn sauce (GF) or grilled blue cheese (GF) £ 2.50



BURGERS

- RAINBOW BURGER** £11.50
beef burger, cheddar cheese, gherkin, baby gem,
tomato, mustard mayonnaise & chips
*50p of every Rainbow burger sold goes to support Rainbows,
a hospice for children & young people based in the East Midlands.*
- THE GROOM'S DELUXE BURGER** £12.95
beef burger, onion rings, pulled bbq pork, cheddar cheese, bacon,
baby gem, gherkin, tomato, mustard mayonnaise & chips
- PORK & APPLE BURGER** £11.95
pulled pork, sage & onion patty, apple puree,
baby gem, onion rings & chips
- SPICED SPINACH & CHICKPEA BURGER** £10.95
guacamole, beetroot, tomato, baby gem & sautéed potatoes (V) (VGO)

DESSERTS

- SALTED CARAMEL CHOCOLATE TART** £6.50
vanilla ice cream (V)
- NEW YORK CHEESECAKE** £6.50
mango & passionfruit coulis (V) (GFO)
- MIXED SORBET SELECTION** £4.95
raspberry, lemon & Champagne (V) (VG) (GFO)
- LEMON CRÈME BRÛLÉE** £5.95
traditional butter shortbread (V)
- STICKY TOFFEE PUDDING** £6.95
vanilla custard (V)
- CHEESE SELECTION** £8.50
British & European cheeses, savoury biscuits,
house chutney, walnuts & celery (V) (GFO)

FOOD TO SHARE

- VEGGIE MEZZE** £13.95
marinated olives, feta stuffed peppers, baked falafel, celery
crudités, hummus, balsamic beetroot, pickled fennel,
sour cream & wholemeal pitta (V) (GFO)
- HORSE & GROOM PLOUGHMANS** £16.95
wild boar terrine, Scotch egg, house pickles, Lincolnshire
poacher, Dijon mayonnaise, celery crudités, fire roasted
red peppers, mixed leaves & chunky bread
- PULLED PORK NACHOS** £14.95
tortilla chips, guacamole, salsa picante roja,
chive sour cream, cheddar cheese & jalapeños
- CHIPS, POACHER & PANCETTA** £8.95
rustic chips, Lincolnshire Poacher cheese,
crispy pancetta, mustard mayonnaise & bbq sauce

SIDES

- Baked Garlic Bread £3.95 (V)
Seasonal Vegetables £3.50 (V) (VGO) (GFO)
House Salad £4.50 (V) (VG) (GFO)
Rustic Seasoned Chips £3.50
Marinated Olives £4.95 (V) (VG) (GFO)

FOOD ALLERGIES & INTOLERANCES

If you have any allergies, intolerances or dietary requirements
you must inform a member of our team before placing your
food & drinks order; they will be able to provide you
with an allergen matrix.

All our food is cooked to order; due to the nature of our food
production, using shared equipment in a busy environment, some
products may not be suitable for those with severe allergies.

We cannot guarantee with 100% certainty, that traces of
allergens are not present.

Our food & drink items constantly change; please advise our
team every time you visit us as we may be using different
ingredients from your previous visits.

(V) = Vegetarian (VO) = Vegetarian option
(VG) = Vegan (VGO) = Vegan Option
(GFO) = Gluten Free Option

TWO COURSE LUNCH £13.95

order any main, then add a starter or dessert
MON TO FRI 12:00 'till 17:00

STARTERS

SOUP OF THE DAY
MEXICANA GOUJONS
DEEP FRIED WHITEBAIT
BAKED FALAFEL

MAINS

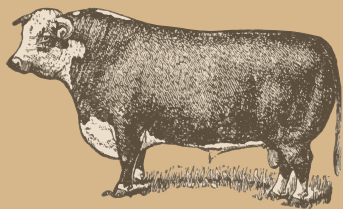
VEGAN BOWL SALAD
ASPARAGUS RISOTTO
MUSHROOM RIGATONI
MOULES MARINIÈRE
CHICKEN & ALMOND SALAD
SAUSAGES & MASH
GAMMON & EGG

DESSERTS

NEW YORK CHEESECAKE
SORBET SELECTION
LEMON CREME BRULE
STICKY TOFFEE PUDDING

~ SUNDAYS ~

JOIN US FOR A
TRADITIONAL SUNDAY ROAST



CHILDREN'S MENU AVAILABLE £6.50

INCLUDES A FREE DRINK & ICE CREAM



WRAPS & BAGUETTES £8.75

ORDER ANY BAGUETTE OR WRAP & RECEIVE A FREE DRINK MON TO SAT 12:00 'till 17:00

THE HORSE & GROOM CLUB
smoked chicken, bacon, poacher cheese,
tomatoes, lettuce & mayonnaise

BBQ PULLED PORK
spring onions, cheddar cheese
& chive sour cream

LINCOLNSHIRE SAUSAGES
English mustard, hash brown,
port & red onion chutney

BUTTERNUT & FALAFEL
warm spiced falafel, roasted butternut
squash, mixed leaf & hummus (V) (VGO)

FISH GOUJONS
beer battered fish, baby gem,
tomatoes & tartare sauce

SMOKED CHICKEN & BRIE
pickled fennel, Dijon mayonnaise,
baby gem & watercress

~ ADD CHIPS TO YOUR PLATE FOR £1.95 ~

Drink Included: half house ale or lager, a small glass of house wine, san pellegrino, draught soft drinks or fruit juices

WINE & DINE £13.95 MONDAY - THURSDAY FROM 5 PM

ORDER ANY MAIN, SALAD OR BURGER WITH A 175ML HOUSE WINE

** Indicates the dish will incur a £2.75 supplement **



THE HORSE & GROOM

~ LINCOLNSHIRE PUB & KITCHEN ~