

6

8

Restaurant Menu

Small plates	
Local bread & oil Toasted sourdough, focaccia, oliv	ve oil & aged balsamic
Crudites & hummus	
Spring vegetables, hummus & ra	nch dressing

Garlic flat bread Roasted garlic, garden herbs	6
Arancini Aged parmesan & tomato fondu	8
Tempura shrimp Spicy mayo, Japanese 7 spice	8
Chicken wing lollipop Buffalo sauce & ranch dressing	8
Heritage tomato salad	8

Salads

Burrata & basil pesto

Horsley Caesar salad Gem lettuce, sourdough croutons, bacon lardons, shav parmesan, sun blushed tomatoes, anchovies & Caesar dressing (add chargrilled chicken +3)	14 ed
Moroccan style couscous salad Chargrilled Mediterranean salad, apricot, pomegranate & herb vinaigrette	14
Pesto pasta salad Shaved parmesan, sun blushed tomatoes	14
All Sides £5	

Mains - served with your choice of side dish	
Fish & Vegetables	
Beer battered cod Tartare sauce, grilled lemon, mushy peas	18
Moules Mariniere Shetland mussels, white wine, garlic, parsley & cream with grilled sourdough	18
Roast salmon fillet Brown butter, capers, tomato concasse, fresh herbs	18
Cauliflower steak Spiced lentil dahl, cauliflower & onion bhaji & coriander	16
Meat & poultry	
Horsley burger Lincolnshire poacher, house relish, pickles (add truffle mayo +2)	18
Open steak sandwich Caramelised onions, mustard mayonnaise, sun blushed tomatoes, rocket	18
Half Roast chicken	18
Pie of the day	16
Grill - cooked over charcoal & served with cowboy b	utter
6oz Flat iron steak	18
10oz Sirloin	28
10oz Cote de Pork	24
Sauces Peppercorn, stilton sauce, Bordelaise, Salsa Verde	4

Pierre Koffmann friesCharred tender stem broccoliPeas a la Françoiseadd truffle &mayo parmesan +3finished with a smoked vinaigrettewith smoked bacon lardons, shallot,
garlic, gem lettuce & crème fraicheMashed potatoes
finished with 50/50 butter & creamHeritage baby carrots
cooked in wheyHand cut chunky chips

We regret we cannot guarantee our food products are totally allergen free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a member of staff & ask to see our allergen book detailing all the ingredients we use in our dishes. If you are in doubt, please select another dish from our menu. V=Vegetarian VE=Vegan GF=Gluten Free



Desserts

Eton Mess 8 English Strawberries, vanilla Chantilly, meringue & strawberry sorbet

> Crème Brûlée 10 Shortbread biscuit

Bakewell Tart 8 Choice of Madagascan vanilla ice cream or custard

Trio of Local Cheeses 12 Membrillo, grape chutney & lavosh crackers

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