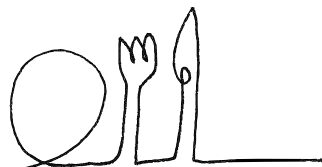


Kitchen



STARTERS

Vegetable soup, croutons (please ask your server for today's soup)	£ 6.0
Padron peppers, sea salt, olive oil	£ 6.5
Sautéed wild mushrooms on toasted sourdough (add a fried egg £1)	£ 7.0
Goat prosciutto, beer pickled onions, rocket	£ 6.5
Salmon and haddock fish cakes, sprouting broccoli, tartare	£7/13

MAINS

Charred cauliflower, green lentils, dill, capers, black cabbage	£13.5
Chicken breast, fondant potato, sautéed spinach, mushroom cream	£14.5
Cuttlefish and bacon casserole, saffron potatoes, aioli	£15.5
Pie of the day served with seasonal greens	£12.5
Cheeseburger with chips, lettuce, onion, gerkin, brioche bun (add bacon £1.5)	£13.5
Baked plaice on the bone, brown butter, lemon	£17.0
10oz Dry aged sirloin steak, served with watercress	£27.0

SIDES

Chips	£ 4.5
Seasonal greens	£ 4.5
New potatoes	£ 4.5
Mixed leaf salad	£ 4.5

DESSERTS

Vanilla ice cream, poached blackberries	£ 6.5
Lemon treacle tart, clotted cream	£ 6.5
Gluten free brownie, chocolate sauce, vanilla ice cream	£ 6.5
Baked cheesecake, honeycomb, berries	£ 6.5

CHEESEBOARD

Old winchester, young buck, pave cobble, oatcakes, quince jelly	£12.0
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ASK YOUR SERVER ABOUT ALLERGENS
ALL PRICES INCLUSIVE OF VAT AT 20%.
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

THE HORSESHOE