



HORSE & GROOM

STABLES RESTAURANT



FOOD MENU

Starters

Tiger prawn cocktail	7.25
<i>Whole tiger prawns, pan fried in white wine and garlic butter and served with our tarragon marie rose sauce, salad and toasted ciabatta.</i>	
Moules marinières	6.25
<i>Whole mussels steamed in a white wine and herb broth, finished with a little cream. Served with fresh bread and butter</i>	
Garlic mushroom bruschetta	5.95
<i>Garlic ciabatta topped with mushrooms sautéed in a cream and parsley sauce</i>	
Chicken liver and mushroom parfait	5.75
<i>Handmade parfait served with crostini and a sage and roasted onion chutney</i>	
Soup of the day	4.95
<i>Handmade soup served with fresh bread and butter</i>	

Mains

Featherblade of beef	14.95
<i>Slow braised Beef with bacon, mushrooms, shallots and port, served with dauphinoise potatoes and fresh greens</i>	
Lamb shank	14.25
<i>Slow cooked in a rosemary, thyme and mint sauce. served with creamy mash, buttered fresh greens and stock pot carrots</i>	
Salmon fillet	12.95
<i>Oven roasted salmon fillet served with fresh tagliatelle in a white wine and butter cream sauce with asparagus</i>	
Sea bass	11.95
<i>Pan seared sea bass fillet with new potatoes, cherry tomatoes and samphire with a lemon and chilli sauce</i>	
Confit duck leg	11.95
<i>Crispy skinned confit leg of duck served over a cassoulet of beans and lentils in a red wine and parsley sauce with smoked bacon</i>	
Chicken breast	11.75
<i>Griddled chicken breast served over baby potatoes and green beans with a tarragon and bacon cream sauce</i>	
Mushroom and asparagus (V)	10.95
<i>Sautéed in a brandy and rosemary sauce with pappardelle pasta, served with garlic ciabatta and shaved parmesan</i>	
Calves livers	10.95
<i>Pan fried and served with creamy mash, fresh greens, smoked bacon and red wine sauce. finished with crispy onions.</i>	

Sides

Brandy and peppercorn sauce	2.00
Stilton and mushroom sauce	2.00
Dressed mixed salad bowl	2.95
Double cooked chips	2.00



Desserts

Chefs cheesecake	5.95
Chefs crumble <i>Served with vanilla ice cream or custard</i>	5.95
Triple chocolate <i>White chocolate brownie, dark chocolate soil, chocolate ice cream and fresh raspberries</i>	5.95
Bread and butter pudding <i>Chocolate and raisin bread and butter pudding, vanilla ice cream and honeycomb with chocolate sauce</i>	5.95
Lemon trio <i>Lemon drizzle sponge, lemon curd and lemon sorbet. Served with fresh berries and raspberry coulis</i>	5.95

Selection of ice cream also available



We proudly source the best possible local ingredients wherever possible from the best suppliers in the area including

Meats from Hargraves of Pinchbeck

Meats from the Peterborough game company

Fresh seafood from M&J seafood Grimsby.

Awarded best seafood supplier in the UK 2018

Sunday Roasts available - please ask your server for details





HORSE & GROOM

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And let us know how you found your visit

**Food Allergies & Intolerances- Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink*

for the facts drinkaware.co.uk

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