

HORSE AND GROOM





THURSDAY 13TH – SATURDAY 15TH APRIL 2023

TO START

Soup of cauliflower and carrot, \bigcirc toasted spiced seeds, miso, coriander oil

Oxtail arancini, marsala pickled red cabbage, confit garlic and almond sauce

Hot smoked salmon pâté, spiced tomato chutney, sweet and sour red onions, sourdough

THEN

Charred brisket steak burger, dry cured bacon, Kirkham's cheese, poached Cacklebean egg, hollandaise sauce, toasted crumpet

Pan-seared pork rib-eye 'Moroccan scented', salad of pickled heirloom carrot, couscous pearls, curry butter sauce

Guinness battered Fleetwood smoked haddock, bashed edamame beans, triple cooked chips, dill pickled cucumber tartar

> Pea and mint ravioli, English garden peas, torched tender stem, asparagus, reduced mascarpone cream

TO FINISH

Warm Yorkshire parkin, rum butterscotch, poached pear, clotted cream ice cream

> Tahini crème brûlée, sesame seed tuile, stem ginger

Cinnamon spiced toffee apple Eton Mess,

salted caramel, pecans, spiced apple, crunchie 'next level Eton Mess'

A LITTLE LATER

A Ploughman's afternoon tea Warm pork pie, sausage roll, cheese, pickles, and breads