



THE HORSE AND GROOM INN
CHARLTON

STARTERS	MAINS
Charlton Prawn Cocktail 9 <i>Mary Rose Sauce, Oakleaf Lettuce</i> Confit Duck Leg Terrine 9 <i>Roasted Plum, mixed leaves, Grilled Focaccia</i> Hot Smoked Mackerel Paté 9 <i>Grilled Focaccia</i> Roasted Squash Salad 9/16 <i>Pine Nuts, Crispy Sage, Feta, Basil Oil</i>	Fish of the Day 23 Roast Tomato Risotto, Spinach, Sun Blush Tomato, Crispy Pancetta Pie of The Day 19 Creamy Mash, Seasonal Greens, Caramalised Onion Jus Homemade Venison Casserole 19 Homemade Dumplings, Creamy Mash Steak Frites 22.00 <i>6oz Bavette, Fries, Mixed Leaf Salad, add Peppercorn Sauce 2.00</i> Jesse Smiths Sausage & Mash 19 <i>Seasonal Greens, Caramalised Onion Jus</i> Roast Tomato Risotto 18 <i>Goats Cheese, Spinach, Sun Blush Tomato</i>
CLASSICS	SIDES
Wiltshire Ham & Cotswold Eggs Chunky Chips 16 Cider Battered Haddock and Chunky Chips 19 <i>Tartare Sauce, Crushed Peas, Lemon</i> Jesse Smiths 6oz Burger 19 <i>Cheddar, Burger Sauce, Tomato, pickled red onions, Fries</i> Mushroom & Stilton Burger 18 <i>Tomato, pickled red onions, Oakleaf Lettuce, Fries</i>	Chunky Chips / Fries 5 Creamy Mash Potato 5 Seasonal Greens 5 Mixed Leaf Salad with House Vinaigrette 5

Please ask our team about any allergens



DESSERT

Sticky Toffee Pudding 9

*The nation's favourite, served warm with
butterscotch sauce & vanilla ice cream*

Tonka Bean Crème Brulée 9

Homemade Shortbread Biscuits

Cinnamon Apple Crumble 9

vanilla ice cream or Custard

ICE CREAM

Three Scoops 8

Chocolate

Strawberry

Vanilla

Salted Caramel

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