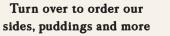


Lunch

Aperitifs	Aperol spritz	Belstar Prosecco	Tanqueray G	&T		
See our drinks list for our full range and pricing						
Snacks & Start	ers					
Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)						
Evesham beetroot hummus, toasted seeds, walnuts, grilled pitta (pb) (456 kcal)				7.2		
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb) (476 kcall)			6.9			
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (381/670 kcal)			8.95/15.50			
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 kcal)			7.7			
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)				7.7		
To Share						
Warm sourdoug	gh and grilled pitta, marinated oli	ves, Evesham beetroot hummus, toasted seeds a	and walnuts (pb) (645 kcal)	11.7		
_	•	tage Cheddar, Stilton, sausage roll, pickled egg	g, onion and cornichons,	14.95/24.5		
chutney, sourdo	ough, Netherend Farm butter (1118/1	591 kcal)				
Sandwiches						
Add a cup of skin-on fries (728 kcal) special price only available when ordering a sandwich				3.5		
Fish tacos; panko	o-crumbed haddock, shredded pinl	c cabbage, chipotle mayo, lime, coriander (558 kcal)		9.9		
$Ultimate\ cheese\ sourdough\ to astie;\ Lye\ Cross\ Farm\ Cheddar,\ vegetarian\ Parmesan,\ mozzarella,\ onions\ (v)\ \textit{(958 kcal)}$				9.5		
Symplicity cumin 'lamb' pitta: grilled aubergine, tzatziki, tomato, sumac onions, mint (pb) (581 kcal)				10.9		
Pulled pork brio	che roll; spiced pork shoulder, Butc	ombe Stateside BBQ sauce, house slaw, dill pickl	e (691 kcal)	10.9		
Salads						
Golden beetroot Waldorf: Crowell Bishop Stilton, conference pear, walnuts, watercress, pickled celery (v) (pbo) (445 kcall)				10.9		
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing (695 kcal)				11.9		
Add a free-ran	nge poached egg (71 kcal)			1.5		
Mains						
The H&G burger, smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, skin-on fries, slaw (1201 kcal)				16.5		
Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy (637 kcal)				16.5		
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcall)						
Add grilled chicken thigh (195 kcal)						
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcall)						
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips (1433 kcall)				15.9		
Severn & Wye s	moked haddock fishcakes, mango	curry sauce, saag aloo, poached egg, coriander (450	0/775 kcal)	9.95/16.5		



Scan the QR code to order and pay on your device





Sides

Thick-cut pub chips or skin-on fries (v) (644 kcal)		Shredded kale, apple and walnut salad (pb) (287 kcall)	4.25			
Posh fries; aioli, vegetarian Parmesan, chives (v) (904 kcal)	4.95	Garlic ciabatta / with cheese (v) (604/807 kcal)	4.25/5.95			
Three cheese mac n cheese, thyme crumb (v) $(827 kcal)$	6.50	Crown prince squash, spinach, chimichurri (254 kcal)	4.25			
Butcombe beer-battered onion rings (603 kcal)	4.25	Roast heritage beetroots, gremolata (pb) (165 kcal)	4.25			
Puddings & Cheese Chocolate mocha cheesecake, hazelnut meringue, sour cherry sorbet (v) (760 kcal) 7.95						

The Horse & Groom Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton

Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)

Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v) (637 kcall)

Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcall)

Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcall)

11.95

6.95

6.95

6.95

6.95

Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal)

Try a glass of Cockburn's port to go with your cheese

Nearly full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (120 kcal)	1.95
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) (343 kcall)	4.95
Affogato; Gingerbread ice cream, Illy espresso, salted caramel and pecan biscotti (v) (293 kcal)	4.95

Add a shot of Amaretto liqueur for the perfect after dinner treat

Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

After drinks – ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

A few of our favourites...

Espresso Martini	Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon - white
Limoncello	Classic Negroni	dessert wine
		Grenat Maury Lafage - red dessert wine

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled? Dairy-free milks available

Iced coffee: Illy espresso, milk, maple syrup

3.25 Iced tea: Canton red berry and hibiscus, fresh mint

2.75

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week.

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.