

H&G

Supper

Aperitifs

Aperol spritz

Belstar Prosecco

Tanqueray G&T

See our drinks list for our full range and pricing

Snacks & Starters

Nocellara and Greek Mammoth olives, lemon verbena (pb) (143 kcal)	4.25
Evesham beetroot hummus, toasted seeds, walnuts, grilled pitta (pb) (456 kcal)	7.25
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb) (476 kcal)	6.95
River Fowey mussels, coconut, chilli and lemongrass sauce, grilled sourdough (384/670 kcal)	8.95/15.50
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup (680 kcal)	7.75
Sticky Castlemead Farm chicken wings, Butcombe Stateside BBQ sauce (374 kcal)	7.75

To Share

Warm sourdough and grilled pitta, marinated olives, Evesham beetroot hummus, toasted seeds and walnuts (pb) (645 kcal)	11.75
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Salads

Golden beetroot Waldorf; Crowell Bishop Stilton, conference pear, walnuts, watercress, pickled celery (v) (pb) (445 kcal)	10.95
Stornoway black pudding and smoked bacon, apple, shredded kale, new potatoes, tomato and sherry dressing (695 kcal)	11.95
Add a free-range poached egg (71 kcal)	1.50

Mains

The H&G burger, smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, skin-on fries, slaw (1201 kcal)	16.50
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb) (797 kcal)	12.95
Add grilled chicken thigh (195 kcal)	2.50
Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy (637 kcal)	16.50
Butcombe Gold beer-battered haddock and thick-cut chips, minted peas, tartare sauce (1336 kcal)	18.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips (1433 kcal)	15.95
Potato gnocchi, wild mushroom veloute, miso-roasted mushrooms and chestnuts, gremolata (pb) (595 kcal)	13.95
Castlemead Farm chicken thighs, buttered lentils, bacon and shallots, heritage squash, autumnal chimichurri (871 kcal)	15.95
Severn & Wye smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander (450/775 kcal)	9.95/16.50

Steaks

Our Aberdeen Angus and Hereford cross beef from Stokes Marsh Farm is 28-day dry-aged on the bone using Himalayan salt. Served with garlic butter, thick-cut chips, roasted mushroom, and watercress

Don't fancy chips? Swap them for a side from the list below (price must be like-for-like)

8oz flat iron (served medium-rare) (1238 kcal)	22.50
10oz rump (1411 kcal)	27.50
Add a couple of beer-battered onion rings (299 kcal)	2.50
Add peppercorn sauce (150 kcal)	2.50



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Turn over to order our
sides, puddings and more



Sides

Thick-cut pub chips or skin-on fries (v) (644 kcal)	4.25	Shredded kale, apple and walnut salad (pb) (287 kcal)	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
Spiced sticky date pudding, gingerbread ice cream, rum butterscotch (v) (963 kcal)	6.95
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (575 kcal)	6.95
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v) (637 kcal)	6.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.95

The Horse & Groom Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	11.95
Served with caramelised onion and apple chutney, cornichons, crackers (v) (609 kcal)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	

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 kcal)	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
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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.