

APERITIF

Prosecco | 125ml – 7.50 | bottle – 34
Hints of sweetness, balanced by a refreshing acidity

Prosecco Rosé | 125ml – 8.20 | bottle – 37
Fresh and fruity with delicate notes of cherry and small red fruits

Lillet Rose spritz (glass) – 10
Blended wine, herb & fruit liqueur aged in oak, elderflower tonic water

Hugo spritz (glass) – 10
St-Germain elderflower liqueur, Prosecco, soda

NIBBLES

Potted spider crab, toasted brioche & cornichons (373 kcal) – 8

Crispy Pomme Anna bites, Parmesan & truffle mayonnaise (621 kcal) – 7.50

Sausage roll, golden beetroot piccalilli (814 kcal) – 7.50

Gordal olives (ve) (182 kcal) – 5

‘Nduja scotch egg, saffron aioli (887 kcal) – 8

SMALL PLATES

Beetroot cured salmon, cream cheese & caperberries (105 kcal) – 11.50

Chicken & smoked ham hock terrine, golden beetroot piccalilli, cornichons, toasted brioche (329 kcal) – 8.50

Monkfish scampi, tartare sauce (601 kcal) – 9

Korean fried cauliflower, Gotcha ketchup (ve) (299 kcal) – 9

Delica pumpkin & ancient grain salad, mozzarella & hazelnut pesto (v) (^) (500 kcal) – 9.50

PERFECT FOR SHARING

House sharer - ‘Nduja scotch egg, chicken & smoked ham hock terrine, sausage roll, Serrano ham, Gordal olives, toasted brioche, golden beetroot piccalilli (2177 kcal, serves two) – 30

Sticky harissa lamb mince, roast garlic & spinach hummus, pickled red onion & chilli, pomegranate, hot honey flatbreads (1071 kcal, serves two) – 13

Truffle baked camembert, hot honey flatbreads & rosemary focaccia (v) (1803 kcal, serves two) – 16.50

Seafood sharer - beetroot cured salmon, monkfish scampi, potted spider crab, toasted brioche, tartare sauce (804 kcal, serves two) – 26.50

*Adults need around 2000 kcal a day.
Please turnover for service charge and allergen information.*

ROASTS

All roasts come with roast potatoes, Yorkshire pudding, rainbow roots & seasonal greens served family-style.

Rump of beef, horseradish cream, cauliflower cheese & Yorkshire pudding (1395 kcal) – 23

Orchard Farm pork belly, cauliflower cheese & Bramley apple sauce (1616 kcal) – 21.50

MacSween’s veggie haggis wellington, red wine sauce (v) (^) (1497 kcal) – 19

Ross Cobb chicken, cauliflower cheese & bread sauce (1783 kcal) – 21.50

Kids roasts (667 - 999 kcal) – 10

Add extra for the table

Buttery mash, caramelised onion gravy & crispy potato puffs (542 kcal) – 5.50

Yorkshire pudding (v) (213 kcal) – 1

Roasted rainbow roots (v) (208 kcal) – 4

Roast potatoes (ve) (322 kcal) – 4

Seasonal greens (v) (135 kcal) – 4.50

Sausage, sage & onion stuffing (166 kcal) – 4

Cauliflower cheese (458 kcal) – 4.50

Pigs in blankets (563 kcal) – 4.50

MAINS

Fish of the day
Please ask a member of the team for today’s fish special

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1609 kcal) – 18
Add streaky bacon (62 kcal) – 1.50

Plant based burger, melted slice, burger sauce, rosemary salted fries & dill pickle (ve) (1478 kcal) – 18

Beer-battered day boat line caught haddock & chips, minted peas & tartare sauce (1366 kcal) – 18.50

Highland venison, duck & smoked pancetta pie, confit garlic mash & braised sticky red cabbage (1149 kcal) – 19.50

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado & toasted sesame seeds (ve) (^) (1362 kcal) – 15.50

Delica pumpkin & ancient grain salad, mozzarella & hazelnut pesto (v) (^) (890 kcal) – 15.50
Add chicken (298 kcal) – 5

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

(v) suitable for vegetarians, (ve) suitable for vegans, (-) contains nuts &/or seeds. For full allergen information, please visit our website: thecartandhorses-kingsworthy.co.uk

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens.

We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment.

Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.