

## 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 Rosé Spritz (glass) – 10  
Blended wine, herb & fruit liqueur aged in oak, elderflower cordial, tonic water

## SMALL PLATES

Burrata, Isle of Wight heritage tomatoes, pink onions, capers & basil (v) (468 kcal) – 9

Yoghurt, crumbled feta & sumac dip, mint, pink grapefruit & flatbread (v) (507 kcal) – 8.50

Watermelon & coconut “feta” salad, Gordal olive, radicchio, pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (320 kcal) – 8.50

Smoked chicken liver parfait, clementine jam & toast (636 kcal) – 9

Crab arancini, sweet chilli & mayonnaise (730 kcal) – 8.50

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, garlic focaccia (703 kcal) – 10

Hot smoked mackerel & creamed horseradish, beetroot, celeriac & apple salsa, sourdough crispbread (433 kcal) – 9

Stix Board - For those moments where one flavour just isn't enough. We recommend trying all six if you're sharing.

4 Stix – 20 / 6 Stix – 30  
Choice of any flavours

Chilli & lime king prawns (117 kcal)

Pork & fennel sausage, apple caramel & crispy shallots (185 kcal)

Lamb merguez sausage, mint yoghurt & pomegranate (136 kcal)

Padron peppers, spicy gochujang & lime dressing (ve) (71 kcal)

Breaded Croxton manor brie & chilli jam (v) (323 kcal)

Sticky chicken & white miso meatballs, honey, chilli & soy glaze (472 kcal)

## 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 (1398 kcal) – 22.50

Orchard Farm pork belly, cauliflower cheese & Bramley apple sauce (1619 kcal) – 20.50

Ross Cobb chicken, cauliflower cheese & bread sauce (1785 kcal) – 20.50

MacSween's veggie haggis wellington, red wine sauce (v) (^) (1510 kcal) – 18

Kids Roasts (667 - 999 kcal) – 8

*Add extra for the table*

Cauliflower cheese (458 kcal) – 4.50

Roast potatoes (v) (322 kcal) – 4

Yorkshire pudding (v) (213 kcal) – 1

Pigs in blankets (563 kcal) – 4.50

Roasted rainbow roots (v) (210 kcal) – 4

Seasonal greens (v) (137 kcal) – 4.50

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

## MAINS

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 seasonal fish & chips, minted peas & tartare sauce (1372 kcal) – 18.50

Watermelon & coconut “feta” salad, Gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (579 kcal) – 14  
*Add Ross Cobb chicken breast (422 kcal) – 3.50*

Pan-fried sea bass, crab arancini, saffron aioli, pickled watermelon & smoked chilli jam (506 kcal) – 21

*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](http://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.*