

# THE CART & HORSES

*Kings Worthy*

## EASTER SUNDAY MENU

Three courses £40

### APERITIFS

Prosecco (125ml) – 7.70

Prosecco Rosé (125ml) – 8.40

Lillet Rose spritz (glass) – 10

Hugo spritz (glass) – 10

### SMALL PLATES

'Nduja scotch egg, saffron aioli

Monkfish scampi, tartare sauce

Beetroot cured salmon, cream cheese, caperberries

Korean fried cauliflower, Gotcha ketchup <sup>VE</sup>

Chicken & smoked ham hock terrine, golden beetroot piccalilli, cornichons, toasted brioche

### ROASTS

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

Rump of beef, cauliflower cheese, horseradish cream

Orchard Farm pork belly, cauliflower cheese, Bramley apple sauce

MacSween's veggie haggis wellington, red wine sauce <sup>VE</sup> <sup>N</sup>

Ross Cobb chicken, cauliflower cheese, bread sauce

*Add extra for the table*

Roasted rainbow roots <sup>V</sup> – 4

Yorkshire pudding <sup>V</sup> – 1

Roast potatoes <sup>VE</sup> – 4

Sausage, sage & onion stuffing – 4

Seasonal greens <sup>V</sup> – 4.50

Cauliflower cheese – 4.50

Pigs in blankets – 5

Buttery mash, caramelised onion gravy, crispy potato puffs – 6

### MAINS

Beer-battered haddock & chips, minted peas, tartare sauce

Sichuan spiced aubergine, miso roast squash, pickled apple, avocado, toasted sesame seeds <sup>VE</sup> <sup>N</sup>

Fish pie, king scallops, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries, dill pickle

Plant based burger, melted slice, burger sauce, rosemary salted fries, dill pickle <sup>VE</sup>

### DESSERTS

Toffee apple arctic roll, granny smith sorbet, caramelised hazelnut <sup>V</sup> <sup>N</sup>

Blackberry parfait, gingerbread, honeycomb & yoghurt <sup>V</sup>

Peach Tarte Tatin, lime, raspberry sorbet <sup>VE</sup>

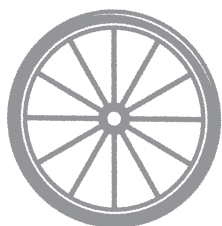
Chocolate cremoux, candied walnuts, cocoa nib & blackcurrent sorbet <sup>V</sup> <sup>N</sup>

Black treacle sticky toffee pudding, butterscotch sauce & honeycomb ice cream <sup>V</sup>

*Fancy an after dinner treat?*

Pistachio affogato - Made with Paddy & Scott's Espresso <sup>V</sup> <sup>N</sup> – 6

*Adults need around 2000 kcal a day*



*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!)*

*🌱 suitable for vegetarians, 🌿 suitable for vegans, 🥜 contains nuts &/or seeds. For full allergen information, please visit our website: [thecartandhorses-kingsworthy.co.uk](https://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.*