



MENU

LAUNCH MENU

Welcome to The Horns — Your Home in the Heart of the Village.

Nestled in the countryside, we're proud to celebrate the best of British hospitality. Our menu is crafted with care, using ingredients sourced from local British farmers who share our passion for quality and sustainability.

Every dish is freshly prepared in-house, from our sauces to our desserts, ensuring you taste the difference in every bite.

Whether you're joining us for a relaxed meal, a pint by the fire, or a Sunday roast with friends, we hope you feel right at home here at The Horns.

Sunday Lunch Menu

Start your Meal with some Warm Focaccia & Whipped Butter (v, vgo, dfo, nf) - £3pp

Bar Snacks

Pitted Misto Olives (v, vg, df, gf, nf) - £4

Smoked Almonds (v, vg, df, gf) - £4

Black Pudding Sausage Roll with Red Onion Chutney (nf) - £7

Starters

Soup of the Day served with Warm Bread Roll (v, vg, df, gfo, nf) - £8

Chicken Liver Pate with Fig Chutney & Sourdough (gf, nf) - £9

Smoked Salmon with Creme Fraiche & Pink Peppercorn Dressing (gf, nf) - £9

Mushroom Pate with Pickled Mushroom & Seeded Cracker (v, vg, df, gfo) - £7

Roasts (All of our Meats are British and Locally Sourced)

All of our Roast Dinners are served with Unlimited:

(Roast Potatoes, Yorkshire Puddings, Glazed Chipolatas, Cauliflower Cheese, Roast Root Vegetables, Sauteed Mixed Greens, Braised Red Cabbage & Red Wine Jus)

Roast Sirloin of Beef- Slow Cooked & served Pink (df, gf, nf) - £32

Roast Chicken Supreme — Skin on Chicken Breast (df, gf, nf) - £24

½ Roast Chicken — Bone in Chicken Leg & Breast (df, gf, nf) - £26

Rolled Lamb Leg — Braised and Roasted Lamb Leg Joint (df, gf, nf) - £27

Vegan Wellington- Chickpea & Sweet Potato, Wrapped in Puff Pastry (v, vg, df, nf) - £20

Roast Sharing Platter for Two (df, gf, nf) - £64

Enjoy a Taste of Everything with our Roast Sharing Platter! Comes with a Portion of Each Meat & ½ Roast Chicken.

Mains

Beef Burger with Streaky Bacon, Applewood Cheese, Gherkin Sauce,

Red Cabbage Slaw & Fries (df, gfo, nf) - £18

Seared Sea Bream with Dauphinoise Potato, Broccoli & Caper Butter (gf, nf) - £18

Vegan Butternut and Sage Ravioli with Spinach & Roast Cherry Tomato (v, vg, df, nf) - £17

Dessert

Sticky Toffee Pudding with Caramel Sauce & Ice Cream (v, nf) - £7

Chocolate Brownie with Raspberry Coulis & Chocolate Ice Cream (v, vgo, df, gfo, nf) - £7

Lemon Tart with Raspberry Coulis & Raspberry Ice Cream (v, vg, df, gf) - £8

Selection of Ice Cream & Sorbet (v, vgo, dfo, gf, nf) - £5

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free | NF - Nut Free | o - Option

A discretionary 12.5% service charge will be added to all bills & shared equally amongst the staff