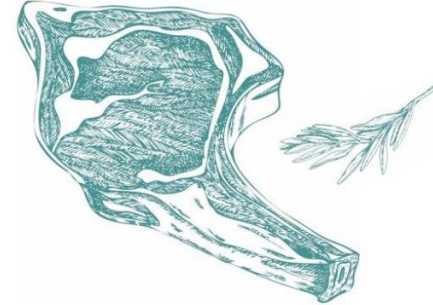




# HOOF



## SMALL PLATES



- Crispy Squid on Kimchi with Lime Mayo **8**
- Cauliflower and Potato Bon Bons, Cauliflower 'Yogurt', Toasted Hazelnuts **7.5 (V)**
- Soy Glazed Chicken Satay with Peanut Sauce **8.5 (GF)**
- Autumn Sussex Tacos – (Pulled Beef, Sussex Charmer, Chimichurri, Roasted Pumpkin, Sriracha Chilli Sauce) **9.5 (GF)**
- Garlic King Prawns & Sourdough **9**
- Sauteed Wild Mushrooms on Sourdough, Mashed Butternut Squash & Crispy Kale **7.5 (V)**
- Seasonal Soup with Crusty Bread **7 (V)**

## HARVEST

“The Hoof Autumn Salad” – Quinoa, Lettuce, Beetroot, Orange, Goats Cheese Mousse, Chicory & Spiced Pumpkin Seeds **13 (VEG)**  
Add Grilled Chicken Breast **5.5**

Rigatoni Pasta in Parmesan & Porcini Cream with Sauteed Wild Mushrooms **14.5 (VEG)**  
Harvest Burger (Chickpea, Portobello Mushroom & Salsa Verde Mayo) with Furnival Fries **13.50 (V)**



## HOOF & HOOK

*All our beef is from our own farm and the rest is as local as possible.*

8oz Sirloin **28** | 8oz Rib-Eye **29.5** | 6oz Flat Iron **18** | 6oz Fillet **31** |

All Steaks are served with Furnival Farm Fries, Braised Chicory and a King Oyster Mushroom with a choice of Peppercorn Sauce, Garlic Butter, Chimichurri Sauce or our Signature Butter

Pork Chop with Apple Puree, Mashed Potato, Black Kale and Cider Jus **18.5 (GF)**  
Braised Beef Short Rib with Puy Lentils, Chicory, Bacon & Silverskin Onions **18 (GF)**

Mussels in Marinere Sauce served with Crusty Bread & Fries **16**  
Baked Fillet of Sea Bream with Jerusalem Artichoke, Radicchio, Capers Butter & Crispy Kale **18**

## HOOF BURGERS

**'The Hoof'** – Our House Burger is made from 100% Prime Ground Beef (170g Patty) from our Romney Marsh Farm. Served with Cheddar Cheese, Tomato, Baby Gem Lettuce & Homemade Pickles **15.50**

**'The Hen'** – Yoghurt Marinated Chicken Breast with Tomato Relish, Baby Gem Lettuce & Pickled Onions **16.5**

**'The Romney'** - Lamb Burger Patty (170g) with Kentish Blue Cheese, Baby Gem Lettuce and a Homemade Red Onion-Hibiscus Jam **16.5**

**'Specialty Burger of the Day'** – Check out our blackboard for any specials or ask your server

### Add for 1.5 each

- Smoked Streaky Bacon & BBQ Sauce
  - Homemade Pulled Beef
  - Sriracha Mayo & Jalapenos

All our burgers are served in brioche buns with Furnival Farm Fries & Homemade Relish (Gluten free buns available)

## SIDES

- Furnival Farm Fries **3.5 (V, DF)**  
Add Cajun Seasoning **0.5**  
Add Garlic & Rosemary Seasoning **0.5**
- Breaded Onion Rings with Fennel Seeds & Pink Pepper **4**
- Creamy Mash Potato **4.5**
- Autumn Sautee of Black Kale, Pumpkin & Red Onion **5 (V, GF)**
- Mixed Leaf Salad **3.5 (V, GF)**



## PUDDINGS

- Banoffee Coupe with Banana & Whipped Cream **8 (VEG)**
- Chocolate Brownie with Vanilla Ice Cream & White Chocolate Sauce **8 (GF, VEG)**
- Warm Belgian Waffle with Banana, Caramel Sauce & Vanilla Ice Cream **8 (VEG)**
- Eton Mess Coupe, Mixed Berries Meringue & Cream **8**
- Affogato, Vanilla Ice Cream & Espresso **5**

## FREAKSHAKES – ALL AT 10

**These are no ordinary milkshakes! All our Freakshakes are made with a base of double cream, milk, and ice cream.**

- Bonkers Brownie – Chocolate Sauce, Whipped Cream, Brownie Pieces & Flake (GF, VEG)
- Nutella Nirvana – Nutella, Whipped Cream, Pretzel Pieces & Hazelnuts (VEG, NUTS)
- Completely Nutty – Peanut Butter, Whipped Cream, Reese's Pieces & Hazelnuts (VEG, NUTS)
- Romney Marshmallow – Caramel Sauce, Marshmallows, Whipped Cream & Crunchy (GF)
- Cookies & Cream – Whipped Cream & Oreo Pieces (VEG)



## TEA & COFFEE

Flat White	£2.75	Americano	£2.50
Latte	£2.75	Mocha	£2.75
Cappuccino	£2.75	Tea	£2.50
Espresso/Macchiato/Cortado		Hot Chocolate	£2.75
	Single £1.95	Liqueur Coffee	£5.95
	Double £2.10	Iced Latte	£2.75

*If you have any allergies, we should be aware of please mention them to a member of staff when ordering.*

*A discretionary gratuity of 10% will be added, all prices include VAT*

*Allergen Codes.*

*DF (Dairy Free), GF (Gluten Free), Veg (Vegetarian) V (Vegan), Nuts (dish contains nuts)*