

THE HORNS



Country Pub & Dining

Starters

- Freshly made soup, freshly baked bread £5.25
- Brakspear cured salmon, cucumber chutney, dill mayonnaise £6.95
- Duck liver parfait, onion marmalade, homemade toasted brioche £6.15
- Wild mushrooms, chive crème fraiche on grilled sour dough £5.95
- Potted Berkshire rabbit, pickled carrot salad and toast £6.25
- Hazelnut crusted scallops, watercress cream £7.95

Main Course

- Confit duck leg, braised red cabbage, pomme mousseline £17.95
- Pavé of Venison, celeriac mash, chanterelle mushrooms and turnips £19.75
- Herb crusted rump of Berkshire lamb, fondant potato, glazed chantenay carrots £17.95
- Pan roasted hake, potato dauphinoise, roasted fennel, crab velouté £16.95
- 8oz Rump Steak, peppercorn sauce, hand cut chips £17.25
- Roasted beetroot risotto, goats cheese crisp £11.75

Sides £2.95

- Braised red cabbage
- Garlic butter green beans
- Honey glazed carrots
- Hand cut chips

Please see our blackboard for our pub classics

All meals are homemade and freshly cooked to order, at busy times there may be a delay
If you have any allergies, please make us aware so we may accommodate your order.