



Starters

Daily specials available

Pork, Apricot & Sage Sausage Roll £4

Homemade brown sauce

Soup of the Day £7 GFA

Crusty bread & butter

Mushrooms on Toast £6.50 V VEA

Toasted sourdough, parsley, black garlic ketchup

Potted Stilton £6.50 GFA V

Walnuts, chutney, spelt & seed sourdough

Crayfish & Prawn Cocktail £7 GF

Spiced cocktail sauce, gem lettuce, cucumber, fennel

Children's Menu £7

Cheeseburger

with chips

Macaroni Cheese

with garlic bread

Crispy Fish Bites

with chips and peas or beans

Ham, Egg and Chips

with peas or beans

GF - Gluten Free • GFA - Gluten Free Adaptable • V - Vegetarian • VE - Vegan • VEA - Vegan Adaptable

While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes



Mains

Daily specials available

Crispy Fried Halloumi £16 V GF

Sweet chilli mayonnaise, rosemary salted fries, house salad

Horns Ploughman's £10/£15 GFA

Pate, British cheeses, pickles, sourdough, local pork pie, house salad, ale chutney

Vegetarian option available

Honey Roast Ham £14 GF

Fried eggs, triple cooked chips, caramelised pineapple chutney, house salad

Breaded Scampi £14

Triple cooked chips, tartare sauce, lemon, house salad

Horn's Steak Burger £16 GFA

Rosemary salted fries, smoked bacon, cheddar, burger sauce

Macaroni Cheese £15 V

Three cheese sauce, crispy Parmesan, sriracha, house salad

Fish Finger Sandwich £10 GFA

Tartare sauce, pickles, triple cooked chips, lemon

'Peppers Cottage Bakery' Pie of the Week £17

Minted mushy peas, triple cooked chips, ale gravy, crispy onions

Teriyaki Mushroom Burger £17 GF VE V

Rosemary salted fries, pickled cucumber, sesame & fennel salad

Sides £4

Triple Cooked Chips GF

Skin on Fries, Rosemary Salt GF

Ale Battered Onion Rings GF

Sourdough & Netherend Farm Butter GFA

House Salad, Honey Mustard Dressing GF

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Desserts

Lemon Meringue Posset £7 GF
Crispy meringue, summer berries

Apple & Rhubarb Tartlet £7
Stem ginger crumble topping, white chocolate custard

Black Forest Brownie £7 GFA
Cherry compote, chocolate & pecan crumble, vanilla cream

Horns Cheeseboard £12 GFA
British cheeses, celery, grapes, artisan crackers, ale chutney

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About The Horns

Established in the 1600s, The Horns is the oldest pub in Ashbourne. It has undergone restoration under the Hopton Hall Estate, preserving its authentic traditional British pub atmosphere. Beyond its historic walls, The Horns is dedicated to preserving Ashbourne's history, serving our local community, and providing exceptional hospitality.

Whether you're here for lunch or dinner, prepared by our talented chefs, or simply unwinding with a drink and good company, The Horns invites you to relax and enjoy.

Part of the Hopton Hall Estate



Hopton Hall

The Old
Gate Inn

The Old Gate Inn



Café Impromptu



Machine Inn



The Knockerdown