

Welcome to  
**THE HORNS**



## 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

### **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.



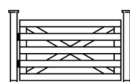
PART OF THE HOPTON HALL ESTATE



Machine Inn



The Knockerdown



The Old Gate Inn



Café Impromptu



The Horns

HOWELL AND  
MARSDEN

Howell and Marsden