



## Nibbles and Sharers

### **Artisan Breads**

Balsamic, Olive Oil £3.50

### **Olives**

Mixed Marinated £3.50

Feta Stuffed £3.50

### **Garlic & Rosemary Camembert**

Focaccia bread, Bread Sticks, Chutney £14.00

### **Meat Platter**

Sausage Roll, Buttermilk Chicken Wings, Pate, Pickles,  
Blue Cheese Sauce, Black Horse Brown Sauce £16.00

## Starters

### **Chicken Liver Pate**

Brioche Toast, Chutney, Pickled Shallots £6.50

### **Scotch Egg**

Spiced Tomato Chutney, Lambs Lettuce £7.00

### **Soup**

Chefs Bread, Butter £6.00

### **Prawn Salad**

Baby Gem, Cucumber, Marie Rose £7.00

### **Cauliflower & Cashew Nut Tart (vegan)**

Curry Oil, Curried Potato & Spinach Salad £7.50

### **Moules Mariniere**

Shallot, Garlic, Parsley, White Wine, Fennel Bread £7.00

### **Wild Mushroom, Red Wine & Tarragon Risotto**

Parmesan Tuille £8.00

*Please ask your Server should you have any specific dietary requirements or need allergen information*

*Some dishes may contain nuts or traces of nut oil please see server if you have any special dietary requirements, many dishes can be made gluten free if required. Please note:*

*A 10% service charge will be added to the bill for Parties of 8 or more.*



## **Black Horse Grill**

All served with Skin on Chips and Choice of 1 Side

### **Black Horse Burger**

Cheese, Bacon, Lettuce, Tomato, Onion, Gherkin £15.00

### **Smoke House Burger**

Smoked Apple wood, Smoked Onion, Smoked Garlic Mayo £16.00

### **Thai Sweet Potato and Chickpea Burger (Vegan)**

Asian Vegetable & Peanut Slaw, Mango Salsa £14.00

### **Halloumi & Mushroom Burger**

Spiced Tomato Chutney £15.00

### **8oz Sirloin Steak**

Peppercorn or Béarnaise Sauce £19.00

### **10oz Rib eye Steak**

Peppercorn or Béarnaise Sauce £22.00

### **7oz Fillet Steak**

Peppercorn or Béarnaise Sauce £26.00

## **Sides**

Flat Mushroom and Tomato

Beer Battered Onion rings

Macaroni Cheese

Garlic Bread

Red Cabbage House Slaw

Grilled Halloumi

Baby Carrots & Tender stem Broccoli

Dressed Salad

All Sides Available at £3.50

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## Main Courses

### **Fillet of Beef Bordelaise**

Dauphinoise Potato, Sauté Spinach, Parsnip Crisps £27.00

### **Steak and Ale Suet Pudding**

Parsley Mash, Buttered Baby Carrots and Tender stem £14.00

### **Slow Braised Pork Belly**

Sage & Apple Crust, Black Pudding Mash, Carrot Puree, Sage Jus £17.00

### **Red Wine Braised Lamb Shank**

Hasselback Potato, Red Cabbage, Baby Turnips £19.00

### **Roast Herb Crusted Celeriac (vegan)**

Wild Mushroom, Pickled Baby Vegetables, Tomato Coulis £14.00

### **Pan Roasted Chicken**

Fondant Potato, Salsify, Confit Chicken Bon Bon, Herb Dressing £16.00

### **Chicken Caesar Salad**

Baby Gem, Parmesan, Anchovies, Croutons £15.00

### **Moules Mariniere**

Shallot, Garlic, Parsley, White Wine, Bread or Chunky Chips £14.00

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## Desserts

### **Black Horse Cheese Board – Ask your Server for today’s Cheeses**

Biscuits, Grapes, Celery, Chutney £10.00

### **Apple, Date & Pecan Crumble**

Crème Anglaise or Ice Cream £7.00

### **Dark Chocolate Fondant**

Oat Biscuit Crumb, White Chocolate Ice Cream £7.50

### **Chocolate Brownie Sundae**

Salted Caramel, Oat Biscuit £7.00

### **Pear & Saffron Custard Tart**

Apple Gel, Apple Crisps £7.00

### **Sticky Toffee Pudding**

Butterscotch Sauce, Vanilla Ice Cream, Ginger Snap Biscuits £7.00

### **Lime & Almond Cake (vegan, gluten free)**

Blackberry Compote, Vanilla Tuille £7.00

### **Selection of Ice Cream & Sorbets**

Vanilla, Chocolate, Strawberry, Honeycomb, Lemon, Raspberry £6.00

## Coffee

Espresso	£2.30	Cappuccino	£2.75
Latte	£2.70	Filter	£2.30
Americano	£2.40	Choice of Tea	£2.30
Floater	£2.75	Liqueur Coffee	£4.85

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