



Starters and Sharers

Artisan Bread	£4.50
Olive Oil, Balsamic	
Mixed Marinated Olives	£3.75
Black Horse Flat Breads	£8.50 Each/£21 Sharer
Moroccan Lamb/Minted Yoghurt, Curried Goat/Scotch Bonnet Jam, Korean Pork/Cucumber Mooli & Spring Onion Sauce	
Sea Food Sharer	£20
Smoked Mackerel Pate, Smoked Salmon, Garlic Tiger Prawns, Mussels, Garlic Mayonnaise, Pickled Cucumber	
Rosemary and Garlic Camembert (V)	£16
Selection of Breads, Chutney	
Chicken Liver Pate (G.F Available)	£7
Thyme Butter, Toast, Red Onion Marmalade	
Soup	£6.50
Chefs Bread, Butter	
Prawn Salad (G.F)	£7.50
Baby Gem, Marie-Rose, Pickled Cucumber	
Pan Roasted Pigeon (G.F)	£8
Roasted Salsify, Shallot Puree, Kale Crisp, Port Reduction	
Tomato & Basil Flat Bread (Vegan)	£7
Roasted Cherry Tomatoes, Vegan Cheese, Toasted Pine Nuts, Baby Spinach	

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dietary requirements, many dishes can be made gluten free if required. Please note: A 10%
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Mains

Cider Braised Pork Belly	£18
Chorizo Mashed Potatoes, Buttered Savoy Cabbage, Scratchings	
Seared Calves Liver (GF)	£18.50
Potato Terrine, Parsnip Puree, Kale, Red Wine & Bacon Jus	
Roasted Butternut Squash (Vegan, G.F)	£14.50
Shallot Puree, Tenderstem Broccoli, Shiitake Mushroom Powder, Chestnut Pesto	
Steak & Kentish Ale Suet Pudding	£16.50
Parsley Mashed Potatoes, Roasted Carrot, Tenderstem Broccoli, Onion Gravy	
Pan Roasted Chicken Breast (G.F)	£18.50
Mushroom & Celeriac Fricassee, Confit Drumstick, Crispy Sage	
Beetroot Risotto (Vegan, G.F)	£14.50
Crispy Leeks	

All our Produce is sourced as locally as possible

Meat Supplier – Crouch of Bearsted & Joseph & Henry

Vegetable Supplier – David Catt and Sons

Fish Supplier – Linton Seafood

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Black Horse Grill

Black Horse Burger	£15.50
Cheese, Bacon, Baby Gem, Onion, Tomatoes, Gherkins	
BBQ Brisket Burger	£17
8oz Patty, BBQ Brisket, Smoked Applewood Cheddar, Baby Gem, Gherkins	
Double Panko Chicken Thigh Burger	£15
Cheese, Baby Gem, Tomatoes, Gherkins, Garlic Mayonnaise (Brined Chicken Thigh may cause pink colouring)	

All Served with Chips and Slaw (GF Buns Available)

Onion and Cauliflower Bhaji Burger (Vegan)	£14.50
Mango Chutney, Chips, Dressed Salad	
10oz Ribeye Steak	£25
7oz Fillet Steak	£29

All Served with Chips Grilled Mushroom and Confit Tomato

Peppercorn Sauce	£2.50	Blue Cheese Sauce	£2.50
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Sides

Flat Mushroom and Confit Tomato	£3.50	Red Cabbage Slaw	£3.50
Chips (add Cheese £1)	£3.50	Dressed Salad	£3.50
Garlic Bread (add Cheese £1)	£3.50	Cajun Onion Rings	£3.50
New Potatoes	£3.50	Savoy Cabbage, Broccoli	£3.50

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Desserts

Sticky Toffee Pudding	£7.50
Butterscotch Sauce, Vanilla Ice Cream, Honeycomb	
Hot Chocolate Fondant	£7.50
Salted Caramel Ice Cream	
Orange & Maple Cheese Cake	£7.50
Pecan Brittle	
Apple, Date and Brandy Crumble (G.F & Vegan Available)	£7.50
Crème Anglaise or Vanilla Ice Cream (Vegan Ice Cream Available)	
Irish Cream Crème Brulee	£7.50
Coffee Shortbread	
Black Horse Cheese Board (G.F Available)	£11
Biscuits, Grapes, Celery, Chutney	
Selection of Yorvale Ice Cream and Sorbets	£6
Chocolate, Strawberry, Vanilla, Honeycomb, Lemon, Raspberry	

Coffee

Espresso	£2.40	Cappuccino	£2.90
Latte	£2.90	Filter	£2.30
Americano	£2.60	Choice of Tea	£2.50
Floater	£2.90	Liqueur	Price Varies

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Light Bites

Not Available from 5pm Fridays & Saturdays and Sunday Lunch

Sandwiches

Served on White Bread or Brown Bread or White Baguette
With Dressed Salad and Chips

Chicken and Bacon Club	£11
Lettuce, Tomato, Mayonnaise	
Black Horse Fish Fingers	£10
Breaded Fish, Baby Gem, Tartare	
Tomato & Pesto (Vegan)	£9
Baby Gem, Vegan Cheese	
Black Horse Sausages	£9
Rocket, Mustard Mayonnaise	
Cornish Brie	£9
Caramelised Onion, Baby Leaf	
Caesar Salad	£10
Baby Gem, Anchovies, Croutons, Caesar Dressing	
Add Chicken	£4.50

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Classics

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Black Horse Sausages	£13
Mashed Potatoes, Cajun Onion Rings, Onion Gravy	
Kentish Ale Battered Fish	£14
Chips, Mushy Peas, Tartare Sauce	
Whole Tail Scampi	£12
Chips, Garden Peas, Tartare Sauce	
10oz Gammon Steak	£13
Chips, 2 Fried Eggs, Garden Peas	

Children's Food

Chicken Nuggets
Whole Tail Scampi
4oz Cheese Burger
Cumberland Sausages
Roast Chicken Breast

All served with Chips or Mash, Peas or Beans

£6.95

2 Scoops Ice Cream	£2.50
Chocolate, Strawberry, Vanilla, Honeycomb, Lemon, Raspberry	

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