

Small Plates

Artisan Bread	**£6.75**
Mixed Marinated Olives (Vegan)	**£6.75**
Feta Stuffed Olives	**£6.75**
Salt & Pepper Squid	
Seaweed Aioli, Baby Leaf	**£7**
Hummus (Ask Server Current Flavour)	
Flat Breads	**£7**
Duck & Pork Croquettes	
Gochujang Mayo	**£7**

Sharers

Meat Sharer

Black Pudding Scotch Egg	**£10**	Pulled Pork Mac & Cheese	**£11**
Gochujang, Honey Chicken Wings	**£10**	Lamb Kebab	**£12.5**

Together with Chimichurri, Chilli Butter and Flat Breads **£35**

Garlic and Rosemary Baked Camembert	
Selection of Breads	**£18.5**

Starters

Squash & Sage Arancini (V)	
Blue Cheese Sauce	**£10**
Soup (V)(G.F Available)	
Chefs Bread, Butter	**£8.5**
Traditional Prawn Salad (G.F)	
Baby Gem, Marie Rose, Cucumber Ribbons	**£12.5**
Pork & Duck Terrine	
Sour Dough Crackers, Chutney	**£11**
Chilli Buttered Tiger Prawns	
Sour Dough Toast, Coriander	**£13**

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 12.5 % service charge will be added to the overall bill for Parties of 6 or more dining inside and a 10% service charge on all tables seated outside.



Mains

Sussex's White Braised Pork Belly
Potato Terrine, Red Wine Braised Pigs Cheek, Carrot Puree, Artichokes, Red wine Jus **£30**

Smoked Hispi Cabbage (G.F) (Vegan)
Artichoke & Miso Puree, Pickled Heritage Carrots, Crispy Artichoke **£17**

Slow Braised Beef Short Rib
Smokey Pit Beans, Warm Mustard Potato Salad, Gherkin Ketchup **£33**

Chicken & Mushroom Risotto (G.F)
Stuffed Chicken Breast, Wild Mushroom Risotto, Poached Duck Egg **£28**

Pan Roasted Duck Breast
Duck & Pork Croquette, Beetroot Puree, Salsify, Cavolo Nero, Jus **£29**

All our Produce is sourced as locally as possible.
Meat Supplier – Crouch of Bearsted & Bodiam Meat
Vegetable Supplier – David Catt and Sons
Fish Supplier – Linton Seafood

Roasts Available Every Sunday 12-5pm

Nut Roast (Vegan) (Contains Chestnuts) £17.5
Beef, Chicken or Lamb £20
Pork Belly £24
Two Mixed Meat £26 **Three Mixed Meat £32**
(Extra Charge for Pork Mixed Roasts)
All Served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, and Cauliflower Cheese (subject to availability)
Children's Roasts Available £12 (12yr & under) O.A.P Roasts Available £17

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Black Horse Grill

Black Horse Burger
Smoked Cheddar Cheese, Bacon, Baby Gem, Sauté Onion, Gherkins Coleslaw, Tomato Relish **£21**
Add BBQ Pulled Pork **£6**

BBQ Pulled Pork Burger
Brioche Bun, Pickled Red Cabbage Crispy Pork Cheek Gochujang Mayo **£21**

Onion Bhaji Burger (Vegan)
Baby Gem, Mango Chutney **£17.5**

Burgers Served with Chips & Slaw (GF Burger Buns Available)

10oz Aged Ribeye Steak **£38**
10oz House Rubbed Flank Steak **£32**

Steaks Served with Chips or Rocket & Blue Cheese Salad, Wild Mushroom Fricassee and Vine Cherry Tomatoes

Wild Mushroom Sauce £4 **Blue Cheese Sauce £4**

Sides

Potato Terrine	**£6**	Smoked Hispi	**£5**
Chips (add Cheese £1.50)	**£5**	Bombay Potatoes	**£6**
Garlic Bread (add Cheese £1.50)	**£5**	Cajun Onion Rings	**£6**
Onion Bhaji	**£6**	Artichoke & Pancetta	**£6**

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Classics

Not Available from 5pm on Fridays & Saturdays and on Sunday's Between 12-5pm

Black Horse Sausages/Quorn Sausages
Mashed Potato, Cajun Onion Rings, Onion Gravy **£18**

Kentish Ale Battered Fish (6oz Portion)
Chips, Garden Peas, Tartare Sauce **£21**

Whole Tail Scampi
Chips, Garden Peas, Tartare Sauce **£19**

Children's Food

Chicken Nuggets
Whole Tail Scampi
4oz Cheeseburger
Cumberland Sausages / Quorn Sausages
Roast Chicken Breast

All served with Chips or Mash & Peas or Beans
£10
Available to 12 years old and under

2 Scoops Ice Cream
Strawberry, Chocolate or Vanilla **£4**

Chocolate Brownie Sundae **£5**

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Light Bites

Not Available from 6pm on Fridays & Saturdays and on Sunday's Between 12-5pm

Sandwiches

Chicken & Bacon Club	
Lettuce, Tomato, Mayonnaise	**£15**
Fish Finger	
Baby Gem, Tartare Sauce	**£14**
Sausage	
Baby Gem, Mustard Mayo	**£13**
Cornish Brie (V)	
Chutney, Baby Leaf	**£12**
Vegan Cheese (Vegan)	
Baby Gem, Chutney	**£8.5**

All Above Served on White or Brown Bread or Baguette
With Dressed Salad or Chips

Caesar Salad	
Baby Gem, Croutons, Anchovies, Parmesan	**£13**
Add Chicken	**£6**
Add Prawns	**£8**

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Desserts

Sticky Toffee Pudding
Butterscotch Sauce, Honeycomb, Vanilla Ice Cream **£10**

Apple & Blackberry Crumble (G.F & Vegan Available)
Crème Anglaise or Ice Cream **£10**

Chocolate Fondant
Winter Berry Compote, Clotted Cream Ice Cream **£10**

Mandarin Cheesecake
White Chocolate Snow, Chocolate Ice Cream **£10**

Bailey's Panna Cotta
Dark Chocolate Sauce, Salted Caramel Shards **£10**

Black Horse Cheese Board
Biscuits, Grapes, Celery, Chutney **£13.5**

Selection of Yorvale Ice Cream and Sorbets
Chocolate, Strawberry, Vanilla/Vegan Available, Honeycomb, Lemon, Raspberry

1 Scoops £3 **2 Scoops £6** **3 Scoops £8**

Coffee

Espresso	**£3/£3.25**	**Cappuccino**	**£4**
Latte	**£4**	**Flat White**	**£4**
Americano	**£3.75**	**Choice of Tea**	**£3.5**
Floater	**£4.25**	**Decaf Coffee**	**Price Varies**
Hot Chocolate	**£4.5**	**Liqueur Coffee**	**Price Varies**

(Alternative Milk Available on Request with Extra Charge)

Dessert Wine & Port

Grahams LBV Port Cockburns Ruby Port Rubis Chocolate Wine
Torres Moscatel Sauternes Sharps Toffee Liqueur

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