



Starters

Artisan Bread

Olive Oil, Balsamic £5.5

Mixed Marinated Olives £5.5

Feta Stuffed Olives £5.5

Sea Food Sharer

Salt & Pepper Squid, Garlic Tiger Prawns, Smoked Haddock Fondue, Moules
Mariniere, Seaweed Aioli and Chefs Bread £24.5

Chicken and Pancetta Risotto

Parmesan Crisp £9.5

Soup

Chefs Bread, Butter £7.5

Traditional Prawn Salad (G.F)

Baby Gem, Marie Rose, Pickled Cucumber £9.5

Goats Cheese Salad (V) (G.F)

Pear, Walnut Ketchup, Rocket £9

Beef Short Rib (G.F)

Burnt Onion Puree, Leek Ash, Salsa Verde £12.5

Salt And Pepper Squid

Seaweed Aioli £9.5

Vegan Option Available on Request

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 all tables seated outside.



Mains

Slow Braised Pork Belly

Black Pudding Mash, Cider Chantenay Carrots, Apple Gel £22

Charred Cauliflower (Vegan)

Dhal, Coconut, Puffed Wild Rice £15.5

Confit Duck Leg (G.F)

Fondant Potato, Sauté Spinach, Parsnip Crisp, Red Wine Jus £23

Pan Roasted Chicken Breast

Potato Gratin, Wild Mushroom Cream Sauce, Tenderstem £20

Fish Pie

Cheesy Mash, Vegetables £22

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 £15.5

Beef, Chicken & Lamb £18.5

Pork Belly £20

Two Mixed Meat £23.5

Three Mixed Meat £28.5

(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 £9.50

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Black Horse Grill

Black Horse Burger

Cheddar Cheese, Bacon, Baby Gem, Sauté Onion, Gherkins
Coleslaw, Tomato Relish

£17.5

Chicken Breast Burger

House Rubbed, Kimchi, Seaweed Aioli

£17

Fennel Pulled Pork £6.5

Flat Mushroom £4

Served with Chips and Slaw (GF Burger Buns Available)

Mushroom & Stilton Burger (V) (Vegan Available)

Baby Gem, Sauté Onion, Gherkin Relish, Chips, Dressed Salad

£15.5

10oz Aged Ribeye Steak

£32

7oz Fillet Steak

£36

All Served with Chips Grilled Mushroom and Confit Tomato

Peppercorn Sauce £3

Blue Cheese Sauce £3

Sides

Potato Gratin

£4.5 Red Cabbage Slaw £4

Chips (add Cheese £1)

£4.5 Dressed Salad £4

Garlic Bread (add Cheese £1)

£4.5 Cajun Onion Rings £4

Parsley Mashed Potato

£4.5 Tenderstem £4.5

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Light Bites

Not Available after 5pm Fridays & Saturdays and on Sunday, between 12-5pm

Sandwiches

Chicken and Bacon Club

Lettuce, Tomato, Mayonnaise **£13**

Prawn Marie Rose

Baby Gem, Cucumber **£12**

Sausage

Baby Gem, Mustard Mayo **£11.5**

Cornish Brie

Chutney, Baby Leaf **£10**

Ham & Cheese

Baby Gem, Chutney **£10**

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

Caesar Salad

Baby Gem, Croutons, Anchovies, Parmesan **£12**

Add Chicken

£5

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Classics

Not Available from 5pm Fridays & Saturdays and Sunday, 12-5pm

Black Horse Sausages/Quorn Sausages

Mashed Potatoes, Cajun Onion Rings, Onion Gravy **£15**

Kentish Ale Battered Fish

Chips, Garden Peas, Tartare Sauce **£16**

Whole Tail Scampi

Chips, Garden Peas, Tartare Sauce **£15**

Ham & 2 Eggs

Chips, Garden Peas **£14.5**

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

£8.50

2 Scoops Ice Cream

Strawberry, Chocolate or Vanilla **£3.5**

Chocolate Brownie Sundae **£4.5**

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Desserts

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream, Popcorn £9

Apple Crumble (G.F/Vegan Available)

Crème Anglaise or Vanilla Ice Cream £9

Treacle Tart

Coffee Ice Cream £9

Chocolate, Vanilla Stout Crème Brûlée

Chocolate and Pistachio Biscotti £9

Pear And Rosemary Tart Tatin (Vegan Available)

Clotted Cream £9

Black Horse Cheese Board

Biscuits, Grapes, Celery, Chutney £13.5

Selection of Yorvale Ice Cream and Sorbets

Chocolate, Strawberry, Vanilla, Honeycomb, Lemon, Raspberry £7

Coffee

Espresso	£2.5/ £2.75	Cappuccino	£3.5
Latte	£3.25	Flat White	£3.25
Americano	£3	Choice of Tea	£2.75
Floater	£3.75	Decaf Coffee	Price Varies
Hot Chocolate	£4	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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