



## 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 Liver Pate (G.F Available)**

Thyme Butter, Chutney, Chefs Bread £8.5

### **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.*

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## Mains

### **French Trimmed Pork Loin Chop**

Chorizo & Celeriac Croquette, Apple Gel, Sprouts **£20**

### **Charred Cauliflower (Vegan)**

Dhal, Coconut, Puffed Wild Rice, Curried Grapes **£16.5**

### **Char Grilled Beef Fillet (G.F)**

Shin Ragu, Potato Gratin, Horseradish **£40**

### **Pan Roasted Chicken Breast**

Barley, Beer, Mushroom **£22**

### **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**

**Two Mixed Meat £23.5**

**Three Mixed Meat £28.5**

All Served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, and Cauliflower Cheese (subject to availability)

## **Children's Roasts Available**

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## Black Horse Grill

### **Black Horse Burger**

Cheddar Cheese, Bacon, Baby Gem, Saute 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, Saute 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

**Sprouts      £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

#### **Salted Caramel 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

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

(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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