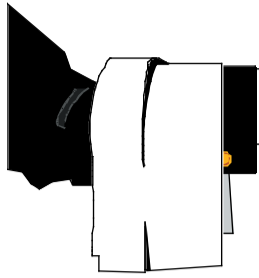


Menu



STARTERS

✓ **Fresh Soup of the Day - £4.95**
served with warm crusty bread

Pan fried Mackerel - £6.95
coated in oatmeal, served with a warm salad of baby potatoes
and local smoked bacon, finished with sauce gribiche

Braised Lambs Heart - £6.95
stuffed with feta cheese and rosemary, braised in Moroccan spices,
served on baba ghanoush with almond and sesame seed crisps

The Black Horse Terrine - £6.95
terrine of free range chicken, local pork, rum soaked prunes and pistachio nuts
served with bread croutes and a spiced pear chutney

✓ **Grilled Halloumi Cheese - £6.95**
served on polenta with mascarpone and chives, oven roasted vine tomatoes
and a black mustard seed dressing

Fresh Potted Ham - £6.95
seasoned with thyme, served with home cooked ranch style cannellini beans
and wholegrain mustard seeded bread

✓ **Roasted Red Pepper Tart - £7.95**
served warm with marinated goats cheese, garnished with baby coriander
and pea shoots dressed in lemon oil

Local Smoked Salmon - £8.25
served on potato bilinis with haddock caviar mayonnaise, apple, lime and chilli relish

MAINS

Corn fed Breast of Chicken - £13.95
poached in chicken stock and wrapped in thinly sliced Provencale vegetables,
served with a rosemary and tomato fondant potato, with a Rosso Vermouth reduction

Pan Fried Lambs Liver - £12.95
with shallots and capers in a red wine jus, served with red cabbage braised in cider and sage
and a mini cottage pie made with local black pudding

Roulade of Pheasant - £13.95
spiced pheasant breast wrapped in Savoy cabbage, poached in honey with black cherries,
served with sauté leeks, pomme Anna and a Calvados jus

✓ **Stilton and Walnut Macaroni - £9.95**
served with roasted red peppers, rocket and pear salad dressed in lemon oil

Pork Wellington - £13.95
shredded slow braised pork, mixed with pork pâté, Coxs apples
and port soaked sultanas, wrapped in Parma ham and filo pastry, sauté cabbage with garlic,
puree of parsnips and crushed baby potatoes, served with a red wine jus

✓ **Chef's Vegetarian Mezze Board - £10.95**
selection of daily vegetarian dishes

Loch Duhart Salmon Supreme - £14.95
slow poached in thyme olive oil, served with sorrel sauce,
Chateau potatoes, wilted spinach with grated nutmeg

Blade of Beef - £14.95
slow braised in red wine, baby onions and mushrooms, served on mustard and
celeriac crushed potatoes, steamed fine beans and a Madeira glaze

SIDE ORDERS - All at £3.00

- Fresh garden salad
- Triple cooked chips
- Buttered mash
- Fine beans with diced bacon
- Beetroot, red chard and orange salad
- Steamed broccoli, chilli butter & walnuts

GRIDDLE

28 day hung British Steak from **£19.95**

Free Range Pork Loin Steak with sticky ginger marinade **£13.95**

Barnsley Lamb Chop with English plum compote **£16.95**

Sea bass with sun dried tomato pesto one fillet **£12.95** two fillets **£17.95**

Griddle food served with a dressed salad or seasonal vegetables
and a choice of triple cooked chips, baby potatoes or dauphinoise potatoes

A Selection of Sauces Available - £1.95
Blue Cheese • Peppercorn • Red wine • Mushroom

Our Chefs will cater for individual vegetarian requests

A Selection of Fresh Desserts are available - £6.95

British Cheese and Biscuits etc. - from £7.95

✓ = Suitable for vegetarians

For parties of 8 or more a 10% gratuity will be added which will be distributed equally amongst all staff on duty.
There are no GM products knowingly used in this menu. Please note some of our dishes may contain traces of nuts.