

Desserts

Chef's Soufflé of the Day £7.95

with matching accompaniments

Grilled Brioche & Caramelised Peaches £7.25

with peach curd and vanilla mascarpone

Eton Mess Cheesecake £6.95

with textures of strawberry

The Black Horse 'Snickers' £7.25

chocolate and hazelnut brownie coated with a chocolate mirror glaze, served with peanut butter ice cream and peanut brittle

Honey Panna Cotta £6.50

with lavender short bread, honey jelly and honeycomb

Chef's Crème Brûlée of the Day £7.50

with matching accompaniments

Black Cherry Bakewell Tart £7.50

with black cherry compote and clotted cream ice cream

Selection of premium ice creams & sorbets are available upon request

2 scoops £3.50

3 scoops £4.95

Artisan Cheese Platter

A selection of British artisan cheeses with a guest cheese from further afield, served with celery, grapes, apple, chilli crackers, soda bread, cheese biscuits and homemade tomato chutney

Platter of 3 Cheeses £9.95

Platter of 4 Cheeses £11.95

Wines & Beverages

Dessert Wines

Muscadel Red Robertson South Africa 2015	
Muscat de Beaumes-de-Venise France 2015	
Château Mingets Sauternes France 2013	
Botrytis Riesling Wairau New Zealand 2016	
Moscatel Mira La Mar Jerez Sherry Spain	
Muscat de Rivesaltes France 2015	

	glass (125ml)	£5.95
	glass (125ml)	£6.15
	glass (125ml)	£8.15
½ bottle		£24.00
½ bottle		£24.00
½ bottle		£22.50
50cl bottle		£17.95

Port

Taylors LBV 2012	
Quinta De Vargellas vintage 2002	
Taylors Chip Dry	
Fonseca Bin 27 finest reserve	

½ bottle	£24.50	oversize glass (100ml)	£6.90
		oversize glass (100ml)	£10.90
		oversize glass (100ml)	£6.90
		oversize glass (100ml)	£6.80

Brandy

Courvoisier Cognac 3 star	
Remy Martin VSOP	
Hine - Antique XO	
Remy Martin XO	
Janneau VSOP	
Calvados	

(25ml)	£3.60
(25ml)	£4.50
(25ml)	£10.70
(25ml)	£10.85
(25ml)	£4.50
(25ml)	£4.00

Coffee Premium Lavazza Tierra-Superior

Americano £2.40	Flat White £2.75	Macchiato £2.75
Double Americano £2.75	Espresso single £2.30	Cafe-Latte £2.75
Cappuccino £2.55	Espresso double £2.70	Liqueur Coffee £6.50

All coffee can be served decaffeinated

Tea all £2.40 Award winning Tea-Pigs

English Breakfast	Earl Grey	Peppermint Leaves
Organic Rooibos	Chamomile Flowers	Super Fruit
Mao Feng Green Tea		

√ - please note: gelatin maybe used in some of our desserts and ice creams, please ask your server for suitable vegetarian dessert options

All eggs used at The Black Horse are certified English Free Range

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty

