

Starters

✓ **Additional Bread & Olives** (per person) **£2.95**

✓ **Fresh Soup of the Day** **£6.50**

with warm baker's bread and herb butter

Cajun Pork Croquette **£7.50**

with charred corn kernels, slaw and paprika mayonnaise

✓ **Fennel, Orange & Quinoa Salad** **£6.95**

with sesame seeds and basil vinaigrette

Seared Tuna Niçoise **£7.95**

with baby leaves, new potatoes, soft boiled egg, fine green beans, olives, cherry tomatoes and lemon oil

Tempura Cod Cheeks **£6.95**

with garden pea puree, endive and tartare sauce

Carved Smoked Duck Breast **£7.95**

with a Waldorf salad, micro watercress and a peach and vodka vinaigrette

Salmon Terrine **£6.95**

wrapped in smoked salmon, served with pickled cucumber, rocket leaves and sourdough toasts

Chorizo & Chicken Scotch Egg **£7.50**

with sun-blushed tomato ketchup and micro watercress

✓ **Cauliflower Cheese Risotto** **£6.25**

topped with micro herbs, parmesan and truffle oil

Mains

Roast Chicken Breast **£14.95**

served on summer vegetable gnocchi with creamy basil sauce

Baked Cod Loin **£14.95**

on a pea and sweetcorn risotto, finished with rocket and lemon oil

Roast Rump of Lamb **£19.95**

with sag aloo dauphinoise potato, spinach, baby carrots, curried cauliflower puree and cumin jus

✓ **Tofu & Mediterranean Vegetable Filo Parcel** **£12.95**

with a warm baby potato, shallot and baby spinach salad with basil infused rapeseed oil

Pan Fried Salmon Supreme **£16.95**

with avocado and lime relish, broccoli florets, cod and potato brandade and a chorizo, olive and red pepper sauce

Pan Roasted Pork Tenderloin **£15.95**

glazed with honey and chilli, served with a beetroot and potato rosti, steamed pak choi, pickled fennel and burnt apple jus

Chargrilled Swordfish Steak **£14.95**

with sautéed smoked bacon, red chicory and fine green beans, pomme Parisienne and beurre rouge

✓ **Saffron & Chilli Infused Courgette Fritters** **£11.95**

with hazelnut and vegetable ribbon salad, finished with a coconut and mint dressing

From the griddle

21 day aged Steak of the Day from **£22.95**

with horseradish butter

Free Range Chicken Breast **£14.95**

butterflied & marinated in citrus & basil

Barnsley Lamb Chop **£16.95**

marinated in garlic & thyme

Sea Bass Fillet(s) one fillet **£16.95**

with chorizo, olive & red pepper salsa two fillets **£20.95**

Tuna Steak **£18.95**

with mango salsa

✓ **Halloumi & Vegetable Kebab** **£10.95**

with sweet chilli sauce

5x Whole Tiger Prawns **£13.95**

in garlic butter

Additional Tiger Prawns (each) **£2.75**

Griddle food served with your choice of two items from our 'Side orders' listed opposite

Side orders **£3.95 each**

- Sweet potato fries
- Sea salted triple cooked chips
- Buttered baby potatoes
- French fries
- Tenderstem broccoli
- Steamed market vegetables
- Garden salad
- Roasted Mediterranean vegetable cous cous
- Chargrilled corn on the cob with chilli & garlic butter

Sauces at **£2.95 each**

- Peppercorn & Whiskey
- Red Wine Jus
- Mushroom
- Blue Cheese

Desserts

A Selection of Fresh Desserts are available

from **£6.50**

Artisan Cheese Platter

from **£9.95**

✓ - Suitable for vegetarians

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

