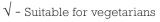
Starters V Additional Bread & Olives (per person)		empura Cod Cheeks £6.95 th garden pea puree, endive and tartare sauce			
✓ Fresh Soup of the Day with warm baker's bread and herb butter	wi	arved Smoked Duck Breast £7.95 th a Waldorf salad, micro watercress and a peach and dka vinaigrette			
Cajun Pork Croquette with charred corn kernels, slaw and paprika mayonnaise		almon Terrine £6.95 Tapped in smoked salmon, served with pickled cumber, rocket leaves and sourdough toasts			
✓ Fennel, Orange & Quinoa Salad with sesame seeds and basil vinaigrette	±0.95	horizo & Chicken Scotch Egg £7.50 th sun-blushed tomato ketchup and micro watercress			
Seared Tuna Niçoise with baby leaves, new potatoes, soft boiled egg, fir green beans, olives, cherry tomatoes and lemon o	\sqrt{C}	auliflower Cheese Risotto£6.25pped with micro herbs, parmesan and truffle oil			
Roast Chicken Breast served on summer vegetable of		amy 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 With a warm baby potato, shall	✓ 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 with hazelnut and vegetable rik		Fritters £11.95 hed with a coconut and mint dressing			
From the griddle 21 day aged Steak of the Day fr with horseradish butter	rom £22.95	Side orders £3.95 each • Sweet potato fries			
Free Range Chicken Breast butterflied & marinated in citrus & basil	£14.95	 Sea salted triple cooked chips Buttered baby potatoes 			
Barnsley Lamb Chop marinated in garlic & thyme Sea Bass Fillet(s) one i	£16.95 fillet £16.95	French friesTenderstem broccoli			

r totti tile gridale			Side Orders #3.95 each
21 day aged Steak of the Day with horseradish butter	from	£22.95	 Sweet potato fries
		C14 OF	 Sea salted triple cooked chips
Free Range Chicken Breast butterflied & marinated in citrus & basil		£14.95	 Buttered baby potatoes
Barnsley Lamb Chop		£16.95	• French fries
marinated in garlic & thyme Sea Bass Fillet(s)	one fillet	£16 05	 Tenderstem broccoli
with chorizo, olive & red pepper salsa			 Steamed market vegetables
Tuna Steak		£18.95	• Garden salad
with mango salsa			Roasted Mediterranean vegetable
√ Halloumi & Vegetable Kebab with sweet chilli sauce		£10.95	cous cous
5x Whole Tiger Prawns		£13.95	• Chargrilled corn on the cob with chilli
in garlic butter	<i>(</i>)))		& garlic butter
Additional Tiger Pra	awns (each)	£2.75	Sauces at £2.95 each
Griddle food served with your choice of two items from		from	• Peppercorn & Whiskey • Red Wine Jus
our 'Side orders' listed opposite			Mushroom • Blue Cheese
		-	

Desserts A Selection of Fresh De Artisan Cheese Platter

A Selection of Fresh Desserts are availablefrom £Artisan Cheese Platterfrom £

from **£6.50** from **£9.95**



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

