

# Lighter Bites



Available Monday - Saturday

## Nibbles

*Little delectable dishes, perfect for indulging as a snack with a drink or as a pre-dinner appetiser*

<b>Fresh Bread</b> (v) (gfa) with homemade pesto and balsamic dips	<b>£1.50</b>
<b>Vinci Olives</b> (v) (gfa) marinated with peppers, herbs and mushrooms	<b>£2.95</b>
<b>Spanish Chorizo</b> (gfa) in Basque tomato sauce	<b>£3.95</b>
<b>Caramelised Onion Houmous</b> (v) (gfa) homemade flatbreads	<b>£3.25</b>
<b>Fried Chicken Wings</b> (gfa) with either sweet chilli dip <i>or</i> blue cheese dip	<b>£3.95</b>
<b>Tiger Prawn Skewer</b> (gfa) marinated in orange and chilli	<b>£6.95</b>

## Sharing Boards

<b>Vegetarian Board</b> (v) (gfa) griddled bread, caramelised onion houmous, Vinci olives, Cheddar cheese crème brûlée, crispy couscous cakes, homemade pesto & sun-kissed tomatoes  <i>Le Noble Brute Champagne Intense, France</i>	<b>£10.95</b>
<b>'Black Horse' Board</b> (gfa) smoked haddock rillettes, fried chicken wings, Spanish chorizo in Basque tomato sauce, Vinci olives, homemade pesto, fresh bread & sun-kissed tomatoes  <i>Nyetimber Classic Cuvee Sparkling Wine, Sussex</i>	<b>£14.95</b>



- suggested wine pairing to compliment the dish

**v** - Suitable for vegetarians **gfa** - Gluten Free Available. This Dish can be **adapted** to gluten free **when requested**

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# Lunch & Dinner Menu

Available Monday - Saturday

## Starters

<b>Homemade Soup of the Day (v) (gfa)</b> with fresh bread and herb butter	<b>£6.50</b>
<b>Pork &amp; Apple Scotch Egg</b> watercress and avocado salad, lime aioli 🍷 <i>Harry Sparrow, Aspalls Draught Cider</i>	<b>£7.95</b>
<b>Fried Chicken Wings (gfa)</b> rocket leaves and either sweet chilli dip or blue cheese dip 🍷 <i>Yakima Red, Meantime</i>	<b>£6.50</b>
<b>Confit Duck Ballotine (gfa)</b> Asian salad, Thai vinaigrette 🍷 <i>Tavel Rosé, Lunar Apoge, Biodynamic, France</i>	<b>£7.50</b>
<b>Fishcake of the Day</b> with matching accompaniments	<i>from £5.95</i>
<b>Caesar Salad (gfa)</b> parmesan tuille, chilli croutons 🍷 <i>Pinot Grigio, Boira Organic, Italy</i>	<b>£6.50</b> add chicken <b>£2.00</b>
<b>Seared Scallops (gfa)</b> raisin puree, curried cauliflower and almonds 🍷 <i>Chardonnay Reserve, France</i>	<b>£13.25</b>
<b>Caramelised Onion Houmous (v) (gfa)</b> homemade flatbreads 🍷 <i>Malbec Rosé, Es Vino, Argentina</i>	<b>£5.95</b>
<b>Smoked Haddock Rillettes (gfa)</b> brioche toasts, pea shoots and lemon oil 🍷 <i>Picpoul de Pinet, France</i>	<b>£7.25</b>
<b>Cheddar Cheese Crème Brûlée (v) (gfa)</b> fig chutney puree, walnut crumbs, parmesan tuille and ciabatta toasts 🍷 <i>Tempranillo Blanco, Spain</i>	<b>£6.50</b>
<b>Crispy Saffron &amp; Feta Couscous Cakes (v)</b> tomato salsa and green leaf salad 🍷 <i>Sauvignon Blanc, Wairau River, New Zealand</i>	<b>£6.50</b>



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## Mains

<b>Pulled Lamb Shoulder</b>	<b>£14.95</b>
served in a pitta, with tzatziki, French fries, smashed butternut squash, feta and spring onion	
🍷 <i>Kaltern Schiava Leuchtenberg Special Selection, Alto Adige, Italy</i>	
<b>Cajun Spiced Pork Tenderloin (gfa)</b>	<b>£15.95</b>
chilli and coriander tabbouleh and mango salsa	
🍷 <i>Camel Valley Bacchus, Cornwall</i>	
<b>'The Black Horse' 6oz Steak Burger</b>	<b>£12.95</b>
served in a brioche bun with lettuce, tomato, gherkin and homemade burger sauce, served with French fries and onion rings	
🍷 <i>BrewDog Jet Black Heart</i>	
<b>Vegetarian Risotto of the Day (v) (gfa)</b>	<b>£10.95</b>
topped with micro watercress	
<b>Chargrilled Swordfish Steak (gfa)</b>	<b>£18.50</b>
samphire grass, baby potato and shallot salad, citrus herb vinaigrette	
🍷 <i>Pinot Noir Lorgeril, Pays d'Oc, France</i>	
<b>Slow Roasted Woodview Farm Pork Belly (gfa)</b>	<b>£14.95</b>
sweet potato and coconut puree, pak choi, sesame and ginger, honey and soy jus	
🍷 <i>Asahi Superdry draught</i>	
<b>Duo of Chicken (gfa)</b>	<b>£16.95</b>
roast chicken breast and confit chicken leg bon bon, served with mushroom puree, saffron fondant potato, fine beans and chicken jus	
🍷 <i>Riesling, White Haven, New Zealand</i>	
<b>Slow Roasted Spiced Aubergine (v) (gfa)</b>	<b>£10.95</b>
Israeli cous cous salad	
🍷 <i>Rioja Crianza, Spain</i>	
<b>Pasta Dish of the Day (gfa)</b>	<b>from £11.95</b>
please ask for today's dish	
(v) - vegetarian option also available	
<b>Fillets of Gilt Head Bream (gfa)</b>	<b>£15.95</b>
braised fennel and Atlantic prawns in lemon emulsion	
🍷 <i>Côtes de Provence Rosé Essenciel, France</i>	
<b>Spinach, Ricotta &amp; Red Pepper Pithivier (v)</b>	<b>£11.95</b>
endive, cherry tomato and shallot salad and salsa verdi	
🍷 <i>Malbec, Alpataco, Argentina</i>	

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# Lunch & Dinner Menu

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## From the Griddle

Quality fresh fish and meat cooked on our griddle and served with your choice of 2 items from our 'Side Orders' listed below **(excluding steak)**

<b>Free Range Chicken Breast (gfa)</b>	<b>£14.95</b>
butterflied and marinated in garlic, lemon and rosemary, served with chive sour cream <i>Merlot Marselan, Biodynamic, Terra Futura, France</i>	
<b>Sea Bass Fillet(s) (gfa)</b>	<i>one fillet</i> <b>£16.95</b>
with lemon and caper butter <i>Camel Valley Bacchus, Cornwall</i>	<i>two fillets</i> <b>£20.95</b>
<b>Pan Fried Marinated Halloumi (v) (gfa)</b>	<b>£11.95</b>
with sweet chilli sauce <i>Ladybird Rosé, Laibach, South Africa</i>	
<b>Tiger Prawn Skewers (gfa)</b>	<b>£18.95</b>
marinated in orange and chilli <i>Grenache Blanc, La Loupe, France</i>	
<b>21 Day Aged Steak (gfa)</b>	<i>from</i> <b>£22.95</b>
topped with cracked black pepper butter, served with roasted flat mushroom, roasted tomato and triple cooked chips	
<i>Surf &amp; Turf it! Add a Tiger Prawn Skewer</i>	<b>£6.95</b>
<i>Nero D'Avola, Musita, Organic, Sicily</i>	

## Side Orders

Triple Cooked Chunky Chips (v) (gfa)	<b>£3.95</b>	Basil & Caper Fregola (v)	<b>£3.50</b>
French Fries (v) (gfa)	<b>£3.95</b>	Steamed Market Vegetables (v) (gfa)	<b>£3.95</b>
Dauphinoise Potatoes (v) (gfa)	<b>£4.95</b>	Dressed House Salad (v) (gfa)	<b>£3.50</b>
Buttered Baby Potatoes (v) (gfa)	<b>£3.95</b>	Smashed Butternut Squash with Feta & Spring Onion (v) (gfa)	<b>£3.95</b>

## Sauces

- Creamy Green Peppercorn & Brandy (v) (gfa)
- Creamy Blue Cheese (v) (gfa)
- Red Wine Jus (gfa)

all **£2.95** each



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# Lunch Only

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## Lunchtime Classics

**'The Black Horse' Fish & Chips** **£14.95**  
sustainably caught fillet of fresh cod or haddock in a crisp Meantime lager batter, served with triple cooked chips, homemade tartare sauce and garden peas

**Chef's Pie of the Day** **£13.95**  
in an individual pie dish, served with a choice of triple cooked chips or baby potatoes and market vegetables  
*Please ask for todays pie filling*

**Butcher's Sausages of the Day** **£14.95**  
creamy mash potato, market vegetables and onion gravy

**Ciabattas** *from* **£7.95**  
choose from a selection of fillings (changed daily), served with French fries and dressed house salad  
v - vegetarian option available



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