

Lighter Bites



Available Monday - Saturday

Nibbles

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

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

Sharing Boards

Vegetarian Board (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>	£10.95
'Black Horse' Board (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>	£14.95

 - 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

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



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Mains

Pulled Lamb Shoulder	£14.95
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>	
Cajun Spiced Pork Tenderloin (gfa)	£15.95
chilli and coriander tabbouleh and mango salsa	
🍷 <i>Camel Valley Bacchus, Cornwall</i>	
'The Black Horse' 6oz Steak Burger	£12.95
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>	
Vegetarian Risotto of the Day (v) (gfa)	£10.95
topped with micro watercress	
Chargrilled Swordfish Steak (gfa)	£18.50
samphire grass, baby potato and shallot salad, citrus herb vinaigrette	
🍷 <i>Pinot Noir Lorgeril, Pays d'Oc, France</i>	
Slow Roasted Woodview Farm Pork Belly (gfa)	£14.95
sweet potato and coconut puree, pak choi, sesame and ginger, honey and soy jus	
🍷 <i>Asahi Superdry draught</i>	
Duo of Chicken (gfa)	£16.95
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>	
Slow Roasted Spiced Aubergine (v) (gfa)	£10.95
Israeli cous cous salad	
🍷 <i>Rioja Crianza, Spain</i>	
Pasta Dish of the Day (gfa)	from £11.95
please ask for today's dish	
(v) - vegetarian option also available	
Fillets of Gilt Head Bream (gfa)	£15.95
braised fennel and Atlantic prawns in lemon emulsion	
🍷 <i>Côtes de Provence Rosé Essenciel, France</i>	
Spinach, Ricotta & Red Pepper Pithivier (v)	£11.95
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)**

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

Side Orders

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

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

Baguettes *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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