

# 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>Baked Whole Baguette (v)</b> with salted butter, homemade basil pesto, rapeseed oil and balsamic vinegar	<b>£3.95</b>
<b>Houmous &amp; Baba Ganoush (v) (ve) (gfa)</b> served with flatbreads	<b>£3.75</b>
<b>Stuffed Mini Cherry Peppers &amp; Olives (v) (gfa)</b>	<b>£3.95</b>
<b>Spanish Chorizo (gfa)</b> in Basque tomato sauce	<b>£3.95</b>
<b>Tiger Prawn Skewer (gfa)</b> marinated in orange and chilli	<b>£6.95</b>

## To Share

<b>Whole Baked Camembert (v) (gfa)</b> drizzled with rosemary and garlic oil, served with fig chutney and baked baguette	<b>£11.95</b>
<b>Vegetarian Board (v) (gfa)</b> houmous, baba ganoush, stuffed mini red peppers, olives, marinated artichokes, roasted baby beets, 'Black Horse' vegan BBQ glazed baby corn and flatbreads <i>(ve) can be adapted to vegan when requested</i>  <i>Viognier Dominio de Punctum, Biodynamic, La Mancha, Spain</i>	<b>£11.95</b>
<b>'Black Horse' Board (gfa)</b> selection of cured meats, olives, sun-dried tomatoes, marinated artichokes, balsamic vinegar dip, cold press rapeseed oil dip and fresh bakery bread  <i>Le Noble Brute Champagne Intense, France</i>	<b>£14.95</b>

 - suggested wine pairing to compliment the dish

**v** - Suitable for vegetarians **ve** - Suitable for vegans

**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>Chicken Liver Parfait (gfa)</b> toasted brioche, whipped Marmite butter, Old English apple chutney 🍷 <i>Chapel Down Curious Apple Cider</i>	<b>£7.25</b>
<b>Pan Seared King Scallops (gfa)</b> Jerusalem artichoke, hazelnuts and maple syrup 🍷 <i>Chardonnay Reserve, La Vigneau Pays d'Oc, France</i>	<b>£13.25</b>
<b>Home-Cured Norwegian Sea Trout (gfa)</b> lime yoghurt, avocado cream and croûtes 🍷 <i>Côtes de Provence Rosé Essenciel, Provence, France</i>	<b>£8.50</b>
<b>Battered Chicken Wings</b> crushed peanuts, spring onion and 'Black Horse' BBQ dipping sauce 🍷 <i>Asahi Super Dry</i>	<b>£6.50</b>
<b>'Old Nick' Cheddar Brûlée (v)</b> fig chutney and parmesan tuille 🍷 <i>Tempranillo Blanco, Rioja Fincas, Spain</i>	<b>£6.95</b>
<b>Southern Fried Cauliflower (v) (ve)</b> refried pinto beans, baby corn and sticky BBQ sauce 🍷 <i>Ladybird Organic Rosé, Laibach, Stellenbosch, South Africa</i>	<b>£6.50</b>
<b>Grilled Wood Pigeon Breast (gfa)</b> roasted baby beets, feta cheese and blackberries 🍷 <i>Malbec 'Alpataco' Schroeder, Patagonia, Argentina</i>	<b>£7.95</b>



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## Mains

<b>'The Black Horse' Free Range Chicken Kiev</b>	<b>£16.95</b>
roasted cauliflower and mature cheddar puree, sautéed baby potatoes with parsley and chicken jus	
 <i>Dry Riesling, Whitehaven, Marlborough, New Zealand</i>	
<b>8oz Woodview Farm Bacon Steak (gfa)</b>	<b>£16.95</b>
fried duck egg, pineapple salsa, triple cooked chips and brown sauce	
 <i>Camel Valley Bacchus, Cornwall, England</i>	
<b>Wild Mushroom Risotto (v) (gfa)</b>	<b>£12.95</b>
truffle, spinach and Pecorino cheese	
 <i>Pinot Noir 1620 Lorgénil, Pays d'Oc, France</i>	
<b>Roasted Hake Fillet (gfa)</b>	<b>£17.95</b>
smoked mackerel bolognese, sea lettuce, potato and nutmeg gnocchi	
 <i>Picpoul de Pinet 'Sel et Sable' Languedoc, France</i>	
<b>Sweet Potato &amp; Peanut Curry (v) (ve)</b>	<b>£11.95</b>
steamed coconut rice and flatbreads	
 <i>Chapel Down Curious Brew Lager</i>	
<b>Smoked Haddock Fillet</b>	<b>£15.95</b>
creamed potatoes, pea and truffle velouté and sautéed spinach	
 <i>Sauvignon Blanc La Playa, Curico Valley, Chile</i>	
<b>Grilled Miso Cauliflower Steak</b>	<b>£11.95</b>
Caesar salad, triple cooked chunky chips and mixed herb salsa	
(v) can be adapted to vegetarian when requested	
 <i>Riesling, Whitehaven, New Zealand</i>	
<b>Confit Gressingham Duck Leg</b>	<b>£16.95</b>
dauphinoise potatoes, baked celeriac puree, buttered king cabbage and homemade jus	
 <i>Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy</i>	

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## Burgers

All burgers are served in a brioche bun with french fries on the side  
Upgrade your fries to our tasty Truffle & Parmesan French Fries for **£1 extra**

<b>7oz Beef Steak Burger</b> (gfa)	<b>£12.95</b>
burger sauce, lettuce, tomato and gherkin, served with onion rings 🍷 Camden Pale Ale	
<b>Cajun Chicken Burger</b> (gfa)	<b>£13.95</b>
sweet chilli jam, mayonnaise, lettuce and roasted red pepper 🍷 Hop House 13	
<b>Spinach &amp; Cheddar Burger</b> (v)	<b>£11.95</b>
sliced grilled halloumi and roasted red pepper 🍷 Ladybird Organic Rosé, Laibach, Stellenbosch, South Africa	

## From the Griddle

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

<b>Sea Bass Fillet(s)</b> (gfa)	one fillet	<b>£16.95</b>
with lemon and caper butter	two fillets	<b>£20.95</b>
🍷 Camel Valley Bacchus, Cornwall, England		
<b>Swordfish Steak</b> (gfa)		<b>£18.50</b>
with mixed herb salsa 🍷 Pinot Noir Lorigeril, Pays d'Oc, France		
<b>21 Day Aged Steak</b> (gfa)		
with a sticky smoked glaze, served with Caesar salad and triple cooked chunky chips 🍷 Rioja Crianza, Fincas de Azabache, Rioja, Spain		
8oz Rump <b>£22.95</b>	10oz Ribeye <b>£29.95</b>	8oz Sirloin <b>£26.95</b>
Surf & Turf it! Add a Tiger Prawn Skewer <b>£6.95</b>		

## Side Orders

Triple Cooked Chunky Chips (v) (gfa)	<b>£3.95</b>	Dauphinoise Potatoes (v) (gfa)	<b>£4.95</b>
Truffle & Parmesan French Fries (v) (gfa)	<b>£4.50</b>	Green Caesar Salad	<b>£3.50</b>
Sautéed Baby Potatoes with Parsley & Lemon (v) (gfa)	<b>£3.95</b>	Garlic Buttered Seasonal Greens (v) (gfa)	<b>£3.95</b>
		Dressed Mixed Leaf Salad (v) (gfa)	<b>£3.00</b>

## Sauces

- House Peppercorn sauce (gfa) • Creamy Blue Cheese (v) (gfa)
- Garlic & Parsley Butter (gfa) • Red Wine Jus (gfa)

all **£3.25 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 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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