

Lighter Bites

Available Monday - Saturday

Nibbles

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

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

To Share

Whole Baked Camembert (v) (gfa) drizzled with rosemary and garlic oil, served with fig chutney and baked baguette	£11.95
Vegetarian Board (v) (gfa) 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>	£11.95
'Black Horse' Board (gfa) 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>	£14.95

 - 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

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



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Mains

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

7oz Beef Steak Burger (gfa)	£12.95
burger sauce, lettuce, tomato and gherkin, served with onion rings 🍷 Camden Pale Ale	
Cajun Chicken Burger (gfa)	£13.95
sweet chilli jam, mayonnaise, lettuce and roasted red pepper 🍷 Hop House 13	
Spinach & Cheddar Burger (v)	£11.95
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**)

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

Side Orders

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

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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