

Lighter Bites




Available Monday - Saturday

Nibbles

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

Houmous & Baba Ganoush (v) (ve) (gfa) served with flatbreads	£3.75
Stuffed Mini Cherry Peppers & Olives (v) (gfa)	£3.95
Tempura Globe Artichokes (v) wild garlic aioli	£4.50
King Prawn Skewer (gfa) marinated in chilli and lime	£6.95

To Share

Whole Baked Camembert (v) (gfa) drizzled with rosemary and garlic oil, served with fruit chutney and baked baguette  Orchard Pig Reveller Somerset Cider	£11.95
Seafood Board (gfa) smoked mackerel, home-cured salmon, crevettes, marinated anchovies, preserved lemon, homemade tartare sauce and local bakery bread  Pinot Grigio, Boira Organic, Veneto, Italy (36)	£14.95
Cured Meat Board (gfa) selection of cured meats, olives, sun-dried tomatoes, marinated artichokes, cold press rapeseed oil and balsamic vinegar dip and local bakery bread  Merlot/Cabernet/Pinot Noir Rose, Organic, Domaine Courtade, France (Seasonal Selection)	£14.95

  - suggested wine or beer/cider 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**

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

Lunch & Dinner Menu

Available Monday - Saturday

Starters

Homemade Soup of the Day (v) (gfa) with fresh bread and herb butter	£6.50
Lamb Sweetbreads (gfa) grilled sourdough, poached hens egg, wild mushrooms and spinach  <i>Chardonnay Reserve, La Vigneau Pays d'Oc, France (39)</i>	£7.95
Cured Salmon (gfa) cardamom yoghurt, chicory and rocket salad  <i>Riesling, Polish Hill River, Paulett, Australia (34)</i>	£7.50
Goat's Cheese Panna Cotta (v) (gfa) balsamic roasted beetroot and baby basil  <i>Chardonnay Viognier, Organic, Duberny Biodynamic, France (Seasonal Selection)</i>	£6.95
Battered Chicken Wings spring onions, salted peanuts and BBQ dipping sauce  <i>Camden Pale Ale</i>	£6.95
Jerk Cauliflower (v) (ve) coconut and rosemary arancini, kidney bean puree  <i>Guinness (ve)</i>	£6.95
Tempura Globe Artichokes (v) wild garlic aioli and dressed mixed leaves  <i>Sauvignon Blanc La Playa, Curico Valley, Chile (37)</i>	£7.50
Rabbit & Tarragon Terrine (gfa) toasted brioche, pea shoot and lemon salad  <i>Tempranillo Blanco, Rioja Fincas, Spain (38)</i>	£7.50



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Mains

Pan Seared Duck Breast (gfa)	£18.95
Moroccan spiced pearl barley, braised spring vegetables and blueberry jus 🍷 <i>Old Vine Garnacha Monfil, Carinena, Spain (Seasonal Selection)</i>	
Braised Shin of Beef (gfa)	£17.95
petits pois a la Françoise with bacon lardons, potato rosti, carrot puree and red wine jus 🍷 <i>Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy (76)</i>	
Seared Tuna Loin (gfa)	£17.95
truffle new potatoes, fava bean and asparagus salad, mint dressing 🍷 <i>Côtes de Provence Rosé Essenciel, Provence, France (8)</i>	
14oz Pork T-Bone (gfa)	£17.50
blue cheese mash potatoes, spring cabbage and red wine jus 🍷 <i>Pinot Noir Ruppertsberger, Pfalz, Germany (Seasonal Selection)</i>	
Puy Lentils & Sundried Tomato Bolognese (v) (ve) (gfa)	£13.95
wheat linguini and nutritional yeast 🍷 <i>Merlot Marselan Natural Biodynamic, Terra Futura, Languedoc, France (75)(ve)</i>	
Masala Roasted Cod (gfa)	£17.50
potato sabzi, spinach, confit cherry tomatoes, tandoori white wine sauce 🍷 <i>Camel Valley Bacchus, Cornwall, England (Seasonal Selection)</i>	
Mushroom, Cheddar & Spinach Wellington (v)	£14.95
charred tenderstem broccoli, potato puree, date and shallot jus 🍷 <i>Malbec `Alpataco` Schroeder, Patagonia, Argentina (71)</i>	
Sumac Spiced Chicken Supreme (gfa)	£16.95
roast Mediterranean vegetables with pomegranate molasses, spiced fried potatoes and preserved lemon yoghurt 🍷 <i>Malbec Rosé 'Es Vino', Mendoza, Argentina (10)</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) burger sauce, cos lettuce, tomato and gherkin 🍷 Camden Hells Lager	£12.95
Spiced Lamb Burger red cabbage slaw and chilli jam 🍷 Shiraz Copperstone Creek, New South Wales, Australia (74)	£13.95
Spinach & Cheddar Burger (v) wild garlic mayonnaise, cos lettuce and red pepper 🍷 AR Lenoble Brut Intense, France (1)	£11.95

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) with lemon and caper butter 🍷 Picpoul de Pinet 'Sel et Sable' Languedoc, France (33)	<i>one fillet</i> £16.95 <i>two fillets</i> £20.95
Scottish Salmon Fillet (gfa) with mixed herb salsa 🍷 Sauvignon Blanc Wairau River, Marlborough, New Zealand (32)	£16.95
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 (69)	10oz Ribeye £29.95 8oz Sirloin £26.95
	<i>Surf & Turf it!</i> Add a Tiger Prawn Skewer £6.95

Side Orders

Triple Cooked Chunky Chips (v) (gfa) £3.95	Dressed House Salad (v) (gfa) £3.25 <i>ve - can be adapted when requested</i>
French Fries (v) (gfa) £3.50	Caesar Salad £3.50
Truffle & Parmesan French Fries (gfa) £4.50	Garlic Buttered Seasonal Greens (v) (gfa) £3.95
Potato Rosti (v) (gfa) £3.95	Steamed Market Vegetables (v) (ve) (gfa) £3.95

Sauces

- House Peppercorn sauce (gfa) • Creamy Blue Cheese (v) (gfa) • Red Wine Jus (gfa)
- all **£3.25 each**
- Garlic & Parsley Butter (gfa) **£2.75**



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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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