

Lunchtime & Evening Menu

Food served from 12pm - 2.30pm & 6pm - 9.30pm

Starters

Stuffed Mini Cherry Peppers & Olives (v) (gfa)	£3.95
Homemade Soup of the Day (v) (gfa) with fresh bread and herb butter	£6.50
Chicken Liver Parfait (gfa) toasted brioche, spiced fruit chutney	£7.50
Baked Mackerel Fillet (gfa) (df) nduja sausage, toasted sourdough and herb butter	£7.95
Grilled Radicchio (v) (ve) (gf) pickled pea and broad beans, cashew milk dressing and crispy capers	£6.95
Confit Duck Leg Press (gf) (df) plum compote, coriander cress salad	£7.95
Cromer Crab Thermidor (gf) crab apple salad	£11.50

Mains

7oz Beef Steak Burger (gfa) in a brioche bun with burger sauce, cos lettuce, tomato and gherkin, served with french fries	£12.95
'The Black Horse' Fish & Chips (gfa) sustainably caught fillet of haddock in a crisp lager batter, served with triple cooked chips, homemade tartare sauce and garden peas	£14.95
Baked Sea Bass Fillet (gf) (df) spiced Thai sauce, wild rice and kohlrabi salad	£17.95
Charred Aubergine (v) (ve) (gf) romesco sauce, almonds, sherry vinegar and crispy buckwheat salad	£14.50
Chicken Supreme (gf) spiced creamed corn, girolles and potato fritter	£16.95
Grilled Tuna Loin (df) panzanella salad, cavolo nero and basil oil	£18.95
Pork Tenderloin (gf) potato fondant, pickled apple, apple caramel, roasted tenderstem broccoli and crackling	£15.95
Steak of the Day (gfa) (dfa) Caesar salad, triple cooked chunky chips and peppercorn sauce	from £21.00

Side Orders

Triple Cooked Chunky Chips (v) (gfa)	£3.95	Seasonal Vegetables (v) (gfa)	£3.95
French Fries (v) (gfa)	£3.50	Dressed House Salad (v) (gfa)	£3.25



v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free
gfa/dfa - Gluten Free/Dairy Free Available. This dish can be **adapted** to gluten free or dairy 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. A discretionary 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

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Homemade Desserts

Chef's Soufflé of the Day (v) (gfa) with matching accompaniments	£7.95
Dark Chocolate Tart (v) caramelised white chocolate, chocolate soil and milk chocolate ice cream	£7.50
Banana Sticky Toffee Pudding (v) salted caramel sauce and banana ice cream	£7.00
Pistachio Bakewell Tart (v) boozy cherry compote and cherry sorbet	£7.50
Summer Berry Pudding (v) mixed berry compote, sour dough and Chantilly cream	£7.00

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request
(v) (ve) - Please ask for suitable vegetarian/vegan options

2 scoops **£4.00** 3 scoops **£5.50**

Artisan Cheese Platter

 (v) (gfa)

a selection of British and local artisan cheeses, served with walnut and banana bread, crackers, spiced chutney, grapes and local honey

Platter of 3 Cheeses **£9.95** Platter of 4 Cheeses **£11.95**

Coffee

Premium Lavazza Tierra-Superior

Americano	£2.80	Café-Latte	£2.95	Macchiato	£2.95
Double Americano	£2.95	Espresso - single	£2.70	Liqueur Coffee	£7.95
Cappuccino	£2.95	Espresso - double	£2.95		

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves
Lemon & Ginger	Chamomile Flowers	Super Fruit
Mao Feng Green Tea	Liquorice & Peppermint	<i>all</i> £2.60

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