

Lunchtime & Evening Menu

Available Wednesday - Saturday

Starters

Stuffed Mini Cherry Peppers & Olives (v) (gfa)	£3.95
Homemade Soup of the Day (v) (gfa) (dfa) toasted bloomer bread and herb butter	£6.50
Whipped Locally Sourced Goat's Cheese Salad (gf) roasted squash, beetroot and Chantenay carrots, toasted pumpkin seeds and rosemary oil	£7.25
Duo of Crab On Toasted Crumpet brown meat mousse, white meat rillette and pickled baby pear	£11.50
Smoked Ham Hock Press (df) crispy hens egg, truffle emulsion and black garlic	£7.50
Corn Fed Chicken & Morcilla Terrine toasted corn bread, pickled corn and shallots	£7.50
Sun Dried Tomato Falafel (ve) (gf) (df) harissa ketchup and pickled veg salad	£7.25

Mains

7oz Beef Burger With Cheese & Bacon (gfa) (dfa) in a brioche bun with burger sauce, cos lettuce, tomato and gherkin, served with french fries	£13.95
'The Black Horse' Beer Battered Fish & Chips (gfa) (df) sustainably caught fillet of haddock in a crisp lager batter, served with triple cooked chips, tartare sauce and minted crushed peas	£14.95
Malaysian Style Ling Fish Curry (gf) (df) jasmine rice and grilled pak choi	£17.95
Moroccan Spiced Woodview Farm Lamb Shoulder red wine and molasses braised pearl barley, mint and feta cheese	£20.95
Roasted Stuffed Pumpkin (ve) (gf) (df) arborio rice, apple, fennel, pecans and pomegranate	£14.95
Baked Sea Bass Fillet (gf) parmentier potatoes, creamed pumpkin puree, crispy lardons and wilted swiss chard	£17.95
Grilled Spatchcock Poussin (df) bulgur wheat salad with almonds, pine nuts, grapes, rocket, lemon and rosemary dressing	£17.95
Steak of the Day (gfa) (dfa) Caesar salad, triple cooked chunky chips and peppercorn sauce	Price On The Day

Side Orders

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



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. An optional 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	Banana Sticky Toffee Pudding (v) salted caramel sauce and banana ice cream	£7.25
Blackberry Trifle (v) almond sponge and diplomat cream	£7.50	Artisan Cheese Platter a selection of British and local artisan cheeses, served with walnut and banana bread, crackers, spiced chutney, grapes and local honey	3 Cheeses £9.95 4 Cheeses £11.95
Duo Of Chocolate (v) white chocolate mousse, dark chocolate brownie, chocolate and toffee sauce	£7.50	Premium Ice Creams & Sorbets (gfa) (dfa) flavours available upon request (v)(ve) - Please ask for suitable vegetarian/vegan options	2 scoops £4.00 3 scoops £5.50
Butternut Squash Tart (v) amaretto ice cream	£7.25		

Dessert Wine

Moscatel Mira La Mar Jerez Sherry Spain	<i>½ bottle</i> £23.00	<i>glass (125 ml)</i> £7.80
Muscat de Beaumes-de-Venise France 2015		<i>glass (125 ml)</i> £6.30
Chateau Mingets Sauternes France 2014	<i>½ bottle</i> £24.50	<i>glass (125 ml)</i> £8.30
Botrytis Riesling Wairau New Zealand 2019	<i>½ bottle</i> £24.50	
Muscat de Rivesaltes France 2015	<i>50cl bottle</i> £18.50	

Port

Taylors LBV 2012/13	<i>½ bottle</i> £25.00	<i>oversize glass (100ml)</i> £7.00
Quinta De Vargellas Vintage 2004		<i>oversize glass (100ml)</i> £11.50
Taylors Chip Dry		<i>oversize glass (100ml)</i> £7.20
Fonseca Bin 27 finest reserve		<i>oversize glass (100ml)</i> £7.20

Brandy

Courvoisier 3 Star Cognac	<i>glass (25ml)</i> £3.70	Remy Martin XO	<i>glass (25ml)</i> £10.90
Remy Martin VSOP	<i>glass (25ml)</i> £4.60	Janneau VSOP	<i>glass (25ml)</i> £4.60
Hine-Antique XO	<i>glass (25ml)</i> £10.75	Calvados	<i>glass (25ml)</i> £4.10

Coffee

Wooden Hill Coffee Company

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

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves	Mao Feng Green Tea
Lemon & Ginger	Chamomile Flowers	Super Fruit	Liquorice & Peppermint

all £2.65

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