

Lunchtime & Evening Menu

Available Wednesday - Saturday

Starters

Stuffed Mini Cherry Peppers & Olives v gfa	£3.95	Whipped Locally Sourced Goat's Cheese Salad v gf	£7.25
Homemade Soup of the Day v gfa dfa toasted bloomer bread and herb butter	£6.50	roasted squash, beetroot and Chantenay carrots, toasted pumpkin seeds and rosemary oil	
Smoked Ham Hock Press df	£7.50	Confit Chicken Leg Roulade gf	£7.00
crispy hens egg, truffle emulsion and black garlic		anchovies, lettuce, garlic and parmesan aioli	
Duo of Crab On Toasted Crumpet gfa	£11.50	Sun Dried Tomato Falafel ve gf df	£7.25
brown meat mousse, white meat rilette and pickled baby pear		harissa ketchup and pickled veg salad	

Mains

7oz Beef Burger With Cheese & Bacon gfa dfa	£13.95
in a brioche bun with burger sauce, cos lettuce, tomato and gherkin, served with french fries	
'The Black Horse' Beer Battered Fish & Chips gfa df	£14.95
sustainably caught fillet of haddock in a crisp lager batter, served with triple cooked chips, tartare sauce and minted crushed peas	
Malaysian Style White Fish Curry gf df	£17.95
jasmine rice and grilled pak choi	
Moroccan Spiced Woodview Farm Lamb Shoulder	£20.95
red wine and molasses braised pearl barley, mint and feta cheese	
Mushroom & Guinness Casserole ve df	£15.95
olive oil mashed potato and steamed market vegetables	
Red Wine Glazed Salmon Fillet gf dfa	£17.95
sautéed new potatoes with spinach and roast beetroot	
Slow Roasted Woodview Farm Pork Belly	£16.95
braised red cabbage, clotted cream mashed potato and red wine jus	
Grilled Cauliflower, Spinach & Taleggio Risotto v	£15.95
finished with rosemary panko breadcrumbs	
Steak of the Day gfa dfa	<i>Price On The Day</i>
buttered savoy cabbage with bacon, triple cooked chunky chips and peppercorn sauce	

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
Sauteed New Potatoes v	£3.95	Braised Braid Pearl Barley v	£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
Baileys Cheesecake white chocolate crumb and milk chocolate ice cream	£7.50	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	
Duo Of Chocolate v white chocolate mousse, dark chocolate brownie, chocolate and toffee sauce	£7.50	3 Cheeses £9.95 4 Cheeses £11.95	
Mixed Berry Crumble ve gfa granola style topping and oat cream	£6.95	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	

Dessert Wine

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

Port

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

Brandy

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

Coffee

Wooden Hill Coffee Company

Flat White	£2.95	Cappuccino	£2.95	Macchiato	£2.95	Mocha	£2.95
Americano	£2.80	Café-Latte	£2.95	Espresso	£2.70/£2.95 single/double	Liqueur Coffee	£6.95

Tea

Award-winning Tea-Pigs

Everyday Brew	Earl Grey Strong	Honeybush & Rooibos (caffeine free)	Hot Chocolate
Mao Feng Green Tea	Chamomile Flowers		Premium Hot Chocolate £2.65
Peppermint Leaves	Super Fruit	all £2.65	

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