

Lunch & Dinner Menu

Available Wednesday - Saturday

Nibbles

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

Trio Of Dips v gfa • cold pressed British rapeseed oil and balsamic • tzatziki yogurt • sun-blushed tomato and basil hummus served with freshly baked warm bread 🍷 Catarratto, Contrade Bellusa, Sicily	£5.50	Mixed Marinated Pitted Olives v ve gf 🍷 Tio Pepe Sherry, Spain	£4.50
		Baby Peppers v gf stuffed with goat's cheese 🍷 Chardonnay La Vigneau, Languedoc, France	£4.95

Starters/Lighter Mains

Enjoy the following dishes as a tasty starter or why not add a side or two to make it a proper meal?
Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish

Fresh Soup Of The Day v gfa warm baker's bread, herb butter (ve - vegan option available upon request)	£6.95		
Deep Fried Thai Crab & Sweet Potato Ball(s) pineapple, red onion and sweet chilli salsa, shaved coconut, coriander, honey and lime dressing 🍷 Riesling Trocken, Ruppertsberger, Germany 🍺 Beaver town Neck Oil IPA, London, UK	£7.95/ £14.95		
Trout Rillette gfa buttermilk bread crostini, pea, dill and English asparagus salad, chive and horse-radish oil, lumpfish roe 🍷 Macabeo, Bodegaverde, de San Valero, Spain	£8.25/ £15.95		
Confit Chicken Terrine gfa dfa pickled vegetables, raisin gel, white bread and thyme wafers, home-smoked cherry tomatoes 🍷 Sauvignon Blanc, La Playa, Curico Valley, Chile 🍺 Henry Westons Organic Cider, Hereford, UK	£7.95/ £14.95		
Artisan Goat's Cheese Mousse Tartlet v fig, pear and brandy chutney, toasted walnuts, marinated beetroot, basil oil 🍷 Essenciel Rosé Château Paradis, Provence, France	£7.95/ £14.95		
Courgette & Spelt Fritter v ve chargrilled radicchio lettuce, blood orange dressing, crushed hazelnuts, sweetcorn puree 🍷 Pinot Grigio, Boira, Organic Veneto, Italy 🍺 Thornbridge Lukas Helles Lager, Derbyshire, UK	£7.50/ 13.95		

Sides

Fennel, Orange, Walnut & Rocket Salad v gfa with lemon and pepper dressing	£4.50	Buttered New Potatoes v gfa	£4.50
Mixed Leaf Salad v gfa with tomato and house dressing	£4.00	Sautéed New Potatoes v gfa	£4.50
Seasonal Green Vegetables v gfa	£4.50	Triple Cooked Chunky Chips v gfa	£4.50
		French Fries v gfa	£4.50

🍷🍺 - suggested wine or beer/cider pairing to compliment the dish

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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Mains

Homemade Chargrilled Beef Burger gfa dfa **£16.95**

made from Woodview Farm beef, served in a toasted brioche bun, BBQ sauce, maple glazed smoky bacon, East Sussex Mayfield cheese, baby gem lettuce, beef tomato, gherkin, red onion rings and french fries

🍷 Merlot, La Playa, Colchagua Valley, Chile 🍺 Theakston's Old Peculiar, Yorkshire, UK

'The Black Horse' Beer Battered Fish & Chips gf df **£16.95**

sustainably caught fillet of haddock in a crisp gluten-free lager batter, served with triple cooked chunky chips, minted crushed garden peas, tartare sauce and grilled lemon

🍷 Sauvignon Blanc, Wairau River, Marlborough, NZ 🍺 Brewpoint Midpoint Lager, Beds, UK

Braised Curried Lamb Shoulder gf **£24.95**

spiced sweet potato, spinach and chickpea stew, courgette infused with cumin, roasted carrot and a mint, honey and balsamic jus

🍷 Malbec Alpataco Familia Schroeder, Patagonia, Argentina 🍺 Camden Pale Ale, London, UK

Butternut Squash, Wild Mushroom, Swiss Chard & Ricotta Cannelloni v **£17.50**

Italian style tomato sauce, grated mozzarella, fennel, orange, walnut and rocket salad, lemon and pepper dressing

🍷 Bardolino Chiacetto Rosato Gorgo, Veneto, Italy

Pan Seared Sea Bass fillet(s) gf 1 fillet **£18.95**

buttered samphire, fondant potato, smoke-infused celeriac purée, saffron cream 2 fillets **£23.95**

🍷 Tempranillo Blanco Rioja, Fincas Azabache, Spain

Chinese Style BBQ Duck Leg gf **£17.95**

wild garlic, basil and spring onion roasted potatoes, Asian slaw, pan fried oyster mushrooms, soy, orange and star anis dressing, sweet potato crisps

🍷 Pinot Noir 1620 Lorgetil, Languedoc, France

Pan Seared South Coast Cod Loin gf **£18.50**

herb crust, carrot and ginger purée, tenderstem broccoli with truffle oil, potato and beetroot terrine, citrus and dill crème fraîche

🍷 Macabeo, Bodegaverde, de San Valero, Spain

Sweet & Sour Cauliflower v ve df **£17.00**

roasted red pepper tapenade, warm aromatic black bean and bulgur wheat, toasted flaked almond, tahini and lime dressing

🍷 Riesling Trocken, Ruppertsberger, Germany

Locally Sourced Steak dfa **£33.25**

choose either 8oz sirloin or 8oz ribeye steak both from local Woodview Farm, accompanied with brandy and peppercorn sauce, triple cooked chunky chips, home-smoked on the vine cherry tomatoes, rocket salad with ranch dressing

🍷 Montepulciano Riserva, Tor Del Colle, d'Abruzzo, Italy

Fillet Steak or Chateaux Briand can be pre-ordered 48hrs in advance, please ask for details

POA



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