

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

- Baker's Bread of the day** v gfa **£3.95**
with cold pressed British rapeseed oil and homemade basil pesto dips
🍷 Catarratto, Contrade Bellusa, Sicily
- Mixed Pitted Olives** v gfa **£4.50**
🍷 Tio Pepe Sherry, Spain
- Baby Peppers** v gfa **£4.95**
stuffed with goat's cheese
🍷 Riesling Trocken, Ruppertsberger, Pfalz, Germany

Starters/Lighter Mains

*Enjoy the following dishes as a tasty starter or upgrade to a larger portion for a lighter main dish.
Why not add a side or two to make it a proper meal?*

- Fresh Soup Of The Day** v gfa **£6.95**
toasted bloomer bread, whipped salt and pepper butter
ve - vegan option available upon request
- Crushed & Spiced Chickpea Bruschetta** v ve df **£7.50/**
smoked and roasted almonds, tomato and onion salsa, tahini and peanut **£13.95**
dressing
🍷 Sauvignon Blanc, La Playa, Curcio Valley, Chile
- BBQ Spiced Pressed Lamb Shoulder** gf **£8.95**
aubergine Imam bayildi, mint yogurt, salsa verde oil
🍷 Shiraz La Playa, Colchagua Valley, Chile
- Woodview Farm Smoked Ham Hock Croquettes** **£7.95/**
Northampton blue cheese fondue, house pickled veg **£14.95**
🍷 Camden Pale Ale, London 🍷 Pinot Noir 1620, Lorigeril, Pays d'Oc, France
- Home-Cured Sea Trout** gfa **£7.95/**
pea basil and cashew nut pesto, toasted focaccia, preserved lemon yogurt **£14.95**
🍷 Macabeo, Bodegaverde, de San Valero, Spain

Sides

Rocket & Parmesan Salad v gfa
with balsamic dressing

Mixed Leaf Salad v gfa
with tomato and house dressing

Seasonal Green Vegetables v gfa

Triple Cooked Chunky Chips v gfa

French Fries v gfa

all **£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 Beef Burger gfa dfa **£16.95**

made from Woodview Farm beef, served in a brioche bun, burger sauce, crispy back bacon, mature cheddar cheese, little gem lettuce, beef tomato, red onion, gherkin and french fries

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

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

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

🍷 Beaver town Neck Oil IPA, London 🍷 Sauvignon Blanc, Wairau River, Marlborough, NZ

Also available as a child's portion **£7.95**

Chargrilled Chicken Supreme gfa dfa **£17.95**

Potato, leek and truffle croquettes, leek ash, sautéed spring greens, roasted chicken butter sauce

🍷 Bardolino Chiaretto Rosato, Gorgo, Italy

Thai Spiced Aubergine v ve df **£17.25**

panko and Thai basil crumb, buckwheat noodles, coconut and peanut velouté, grilled Bok choy with toasted sesame seed

🍷 Thornbridge AM:PM Session IPA, Derbyshire 🍷 Nero d'Avola, Contrade Bellusa, Sicily

Pan Seared Sea Bass fillet gf 1 fillet **£18.95**

sautéed peas, morels mushroom, broad beans, Parisian potatoes, 2 fillets **£23.95**

prosecco cream velouté

🍷 Tempranillo Blanco Rioja, Fincas Azabache, Spain

Woodview Farm Pork Tenderloin gfa **£19.95**

rosemary potato terrine, baked apple, apple caramel, shaved fennel with dill, cider and mustard cream

🍷 Saxby's Original cider, Northamptonshire

Pan Seared Monkfish gfa dfa **£25.95**

crab risotto with mint, pea and chilli, baby spinach, lemon and lovage oil

🍷 Camel Valley Bacchus, Cornwall, England

Fresh Potato Gnocchi v **£17.00**

made from Bedfordshire-grown potatoes, spinach and ricotta, truffle oil, pecorino, toasted pine nuts

🍷 Pinot Grigio, Boira, Organic Veneto, Italy

Locally Sourced Steak Of The Day gf dfa **Price On**

peppercorn sauce, triple cooked chunky chips and a rocket and parmesan salad with truffle oil

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

The Day



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