

# 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

<b>Trio Of Dips</b> v gfa • cold-pressed British rapeseed oil & balsamic • roasted garlic, lemon & chive crème fraîche • roasted bell pepper & smoked paprika houmous served with freshly baked warm bread 🍷 Grenache Blanc La Loupe, Languedoc, France	<b>£6.50</b>	<b>Mixed Marinated Pitted Olives</b> v ve gf 🍷 Tio Pepe Sherry, Spain	<b>£4.50</b>
		<b>Baby Peppers</b> v gf stuffed with goat's cheese 🍷 Chardonnay La Vigneau, Languedoc, France	<b>£4.95</b>

## 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

<b>Fresh Soup Of The Day</b> v gfa warm baker's bread, herb butter (ve - vegan option available upon request)	<b>£6.95</b>		
<b>Smoked Haddock &amp; Whiting Fishcake</b> gf wholegrain mustard and cheddar fondue, preserved lemon, beetroot and rocket salad 🍷 Picpoul de Pinet, Sel et de Sable '21, Languedoc, France 🍷 Thornbridge Jaipur IPA, UK	<b>£7.95/ £14.95</b>		
<b>Texas Style Braised Brisket</b> gfa warm cornbread, winter slaw, ranch dressed mixed leaves, apple and plum tomato ketchup 🍷 Pinot Noir 1620 Lorgeril, Languedoc, France	<b>£8.25/ £15.50</b>		
<b>Confit Duck Terrine</b> gfa dfa orange segments, marinated blackberries, rosemary infused bread waffles, raspberry dressing, herb garnish 🍷 Riesling Trocken, Ruppertsberger, Germany	<b>£8.50/ £15.95</b>		
<b>Bevistan Blue Cheesecake</b> v apricot chutney, maple syrup, toasted pumpkin seeds, pickled baby onions, crispy sage 🍷 Amontillado Sherry, Spain or Cava Rosado Brut Reserva, Mont Marçal NV, Spain	<b>£7.95/ £14.95</b>		
<b>Treacle Cured Fresh Wild Trout</b> gf celeriac remoulade, ginger and carrot purée, lemongrass and coriander oil, marinated cucumber slices 🍷 Sauvignon Blanc, Wairau River, Marlborough, New Zealand	<b>£7.95/ 14.95</b>		
<b>Chickpea &amp; Pumpkin Falafel</b> ve df Moroccan spiced sweetcorn salsa, roasted red pepper coulis, fried kale 🍷 Essenciel Rosé Château Paradis, Provence, France 🍷 Theakston's Old Peculiar, Yorkshire, UK	<b>£7.95/ 14.95</b>		

## Sides

<b>Mixed Leaf Salad</b> v gfa with tomato and house dressing	<b>£4.00</b>	<b>Sautéed New Potatoes</b> v gfa	<b>£4.50</b>
<b>Seasonal Green Vegetables</b> v gfa	<b>£4.50</b>	<b>Triple Cooked Chunky Chips</b> v gfa	<b>£4.50</b>
<b>Buttered New Potatoes</b> v gfa	<b>£4.50</b>	<b>French Fries</b> v gfa	<b>£4.50</b>

🍷🍺 - 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 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 dfa **£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

**Marinated Venison Haunch Steak** gf **£23.50**

swede and carrot purée, braised red cabbage, dauphinoise potato and thyme and redcurrant jus

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

**Thai Infused Salmon Fillet** gf **£18.95**

Asian fried rice, creamy leeks, soy, orange and ginger roast carrots, curry oil

🍷 Riesling Trocken, Ruppertsberger, Germany

**Stuffed Piquillo Pepper** v gf **£17.95**

with wild mushroom, walnut, courgette, onion, garlic and mascarpone filling, herb polenta cake, spinach purée and a lemon, pepper and basil dressing

🍷 Shiraz, La Playa, Curico Valley, Chile

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

saffron and dill creamed potato, roasted cauliflower purée, buttered **£23.95** 2 fillets

savoy cabbage, paprika and vermouth velouté

🍷 Tempranillo Blanco Rioja, Fincas Azabache, Spain

**Braised Woodview Farm Pork Shoulder** gf **£18.75**

spiced parsnip and potato rosti, tenderstem broccoli, butternut squash and sage purée, plum and fennel seed jus

🍺 Henry Weston's Organic Cider, Herefordshire, UK

**Crispy Garlic & Chilli Tofu** ve df **£17.95**

wild mushroom and red wine pearl barley, chargrilled pak choi, miso dressing

🍷 Merlot, La Playa, Colchagua Valley, Chile

**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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