

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 & 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	£6.50	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 vea gfa warm baker's bread, herb butter			£6.95
Citrus Cured Chalk Stream Trout gfa dfa orange dressing, herb emulsion, wafer croutes 🍷 Malbec Rosé E's Vino, Mendoza, Argentina			£8.50/ £15.95
Ham Hock Terrine gf df balsamic glazed onions, chorizo jam, pea shoots, crisp bread 🍷 Pinot Noir 1620 Lorgèril, Languedoc, France			£8.50
Hand-Picked White Crab Tartlet with fresh herbs, brown crab and fish bonbon, micro herb salad 🍷 Bacchus Camel Valley, Cornwall, England			£8.95/ £16.50
Marinated Heritage Beetroot v ve gf df lemon and black pepper dressing, vegan feta style cheese, red veined sorrel 🍷 Bardolino Charetto Rosato Gorgo Organic, Veneto, Italy			£8.25/ £15.25
Pulled BBQ Duck Leg df charred purple sprouting broccoli, black garlic mayonnaise, rocket leaves 🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy			£8.25/ £15.25
Bang Bang Cauliflower v vea gf puffed black wild rice, spring onion, pickled radish, mustard red frills 🍷 Cava Rosé Organic Masia Salat Penedes NV, Spain			£8.25/ £15.25

Sides

Buttered New Potatoes v gfa	£4.50	Mixed Leaf Salad v gfa with tomato and house dressing	£4.00
Triple Cooked Chunky Chips v gfa	£4.50	Seasonal Vegetables of the	£4.50
French Fries v gfa	£4.50	Day v gfa	

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

v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, 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 locally sourced beef, served in a toasted brioche bun, black garlic burger 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

Slow Cooked Pork Belly gf dfa **£19.75**

smoked bacon cassoulet, spinach, roasted Dutch finger carrots, cold pressed rapeseed oil

🍷 Cranes Premium Apple Cider, Cambridge, England

Roasted South Coast Cod Fillet gf **£19.50**

tiger prawn, samphire grass and new potato fricassee

🍷 Picpoul de Pinet, Sel et de Sable, France

Wild Mushroom Risotto v vea **£17.95**

truffled wild mushroom relish, pecorino cheese

🍷 Chardonnay La Vigneau, Languedoc, France

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

crushed Jerusalem artichoke, blackened spring cabbage, hazelnut and tomato dressing

2 fillets £23.95

🍷 Sauvignon Blanc, La Playa, Curico Valley, Chile

Locally Sourced Roast Rump of Lamb gfa dfa **£25.50**

lamb shoulder croustillant, roscoff onion, romanesco, pine nuts, cumin and red pepper sauce

🍷 Vega Tinto, Douro Valley, Portugal

Miso Glazed Celeric Steak v ve df **£17.95**

soy sauce marinated shitake mushrooms, baby leeks, coriander

🍷 Riesling Trocken, Ruppertsberger, Germany

Locally Sourced Steak dfa **£33.95**

choose either 10oz sirloin or 10oz ribeye steak, 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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