

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

## Sides

<b>Buttered New Potatoes</b> v gfa	<b>£4.50</b>	<b>Mixed Leaf Salad</b> v gfa with tomato and house dressing	<b>£4.00</b>
<b>Triple Cooked Chunky Chips</b> v gfa	<b>£4.50</b>	<b>Seasonal Vegetables of the</b>	<b>£4.50</b>
<b>French Fries</b> v gfa	<b>£4.50</b>	<b>Day</b> 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 **£33.25**

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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