

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 vea gfa dfa • cold-pressed British rapeseed oil & balsamic • butter bean houmous • red pepper pesto served with homemade focaccia 🍷 Grenache Blanc La Loupe, Languedoc, France	£6.95	Mixed Marinated Greek Olives v ve gf df 🍷 Tio Pepe Sherry, Spain	£4.95
		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 dfa warm sourdough bread, whipped sea salt butter	£6.95		
Gressingham Duck Leg gfa dfa pressing of slow cooked duck leg, smoked duck breast, spiced peach chutney, sea salt cracker bread 🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy	£9.50/ £18.50		
Torched Mackerel gf df French beans, shallots, black olive puree, air-dried cherry tomatoes 🍷 Essenciel Rosé Château Paradis, Provence, France	£8.25/ £16.00		
Marinated Trio Of Melon v ve gf df rocket leaves, pomegranate, toasted hazelnuts, raspberry vinaigrette 🍷 Prosecco Superiore Bortolotti, Valdobbiadene, Italy	£7.50/ £14.50		
Marinated Heirloom Tomatoes v vea dfa buffalo mozzarella, lemon oil, tapenade croute, basil cress 🍷 Bardolino Charetto Rosato Gorgo Organic, Veneto, Italy	£8.00/ £15.50		
Sea Bream Tiger Milk Ceviche gf df avocado, papaya, puffed black rice, fennel and red onion salad 🍷 Picpoul de Pinet, Sel et de Sable, France	£9.00/ £17.50		
Slow Cooked Spiced Pork Belly gf df pineapple and black onion slaw, tomato oil, coriander cress 🍷 Riesling Trocken, Ruppertsberger, Germany	£8.50/ £16.50		

Sides

Buttered New Potatoes v vea gfa dfa	£4.50	Mixed Leaf Salad v vea gfa dfa with tomato and house dressing	£4.50
Triple Cooked Chunky Chips v gfa	£4.95	Seasonal Vegetables Of The	£4.50
French Fries v gfa	£4.50	Day v vea gfa dfa	

🍷🍺 - 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.

Lunch & Dinner Menu

Available Wednesday - Saturday

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, English artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion rings and French fries	
🍷 Shiraz, 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, La Playa, Curico Valley, Chile 🍺 Brewpoint Midpoint Lager, Beds, UK	
Pork Tenderloin gf df	£19.50
charred baby vegetables, new season potatoes, burnt apple puree, BBQ jus	
🍺 Cranes Premium Apple Cider, Cambridge, England	
Local Rump Of Lamb gf dfa	£28.50
aubergine, Jerusalem artichoke, goat's curd, salsa verdi, split jus dressing	
🍷 Vega Tinto, Douro Valley, Portugal	
Orange Glazed Heritage Carrots v ve df	£17.95
tabbouleh salad, vegan smoked feta style cheese, nasturtium leaves, orange and chardonnay dressing	
🍷 Sauvignon Blanc, Wairau River, Marlborough, New Zealand	
Roasted Sea Bass fillet(s) gfa df	1 fillet £18.95
oriental spiced cabbage, bok choy, sweet soy sauce, coriander	2 fillets £23.95
🍷 Pinot Grigio Boira Organic, Veneto, Italy	
Leek & Black Bomber Cheese Risotto v vea gfa	£17.95
Noilly Prat braised baby leeks, cheesy scraps	
🍷 Chardonnay La Vigneau, Languedoc, France	
Seared Lemon Sole gf df	£22.00
flavours of courgette, saffron potatoes, herb oil, pea shoots	
🍷 Catarratto Contrade Bellusa Organic, Sicily, Italy	

From The Grill

Choose one of our locally sourced meats cooked on the char-grill and served with brandy and peppercorn sauce, triple cooked chunky chips, home-smoked cherry tomatoes on the vine and rocket salad with ranch dressing gf dfa

10oz sirloin **£33.95** • 10oz ribeye **£33.95** • Pork Tomahawk **£26.50**
• Chicken Breast **£19.50**

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



🍷🍺 - 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.