

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 and herb butter	£6.95		
Rabbit Terrine gfa dfa kohlrabi and apple remoulade, brioche 🍷 Nero d'Avola Contrade Bellusa Organic, Sicily, Italy	£9.95/ £18.95		
Warm Boa Bun v ve df Jerusalem artichoke, tahini, BBQ miso glazed hen-of-the-wood mushroom, charred sweetcorn salsa 🍷 Essentiel Rosé Château Paradis, Provence, France	£8.50/ £16.50		
Oriental Style Crab Tian gfa pommes dauphine, frisée with toasted almonds, oriental pink grapefruit dressing 🍷 Catarratto Contrade Bellusa Organic, Sicily, Italy	£9.25/ £17.95		
Curried Cauliflower Florets v vea gf dfa pomegranate and mint dressing, kale, yogurt, spiced seeds 🍷 Riesling Trocken, Ruppertsberger, Germany	£8.50/ £16.50		
Smoked Haddock Fishcake gfa dfa smoked paprika mayonnaise, fennel and apple slaw 🍷 Chardonnay La Vigneau, Languedoc, France	£9.25/ £17.95		
Venison Carpaccio gf dfa soused blackberries, watercress, radish, extra virgin olive oil, parmesan flakes 🍷 Malbec Potager du Sud, Languedoc, France	£9.95/ £18.95		

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 Day v vea gfa dfa	£4.50
French Fries v gfa	£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

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, English artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion 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, grilled lemon	
🍷 Sauvignon Blanc, Wairau River, New Zealand 🍺 Renegade Lager, London, UK	
Roasted Duck Breast gfa dfa	£27.95
yeast roasted cauliflower puree, girolles, salsify, marmite glazed shallots, dauphinoise potatoes, port and shallot sauce	
🍷 Vega Tinto, Douro Valley, Portugal	
Chorizo & Almond Crusted Fillet of Hake gfa dfa	£21.50
charred tenderstem broccoli, broccoli puree, celeriac, oyster mushroom, chimichurri sauce	
🍷 Sauvignon Blanc, Colchagua Valley, Chile	
12hr Cooked Sticky Short Rib Of Beef df	£28.95
Thai-style slaw, cherry ketchup, triple cooked chips	
🍷 Montepulciano D'Abruzzo Riserva, Italy 🍺 Theakston's Old Peculiar, Yorkshire, UK	
Pan Roasted Sea Bass Fillet(s) gfa df	<i>1 fillet</i> £18.95
butternut squash and red lentil dhal, wilted spinach, onion bhaji,	<i>2 fillets</i> £23.95
coconut yogurt, curry oil	
🍷 Pinot Grigio Boira Organic, Veneto, Italy	
Risotto Milanese v vea gf dfa	£18.50
sweetcorn, spring onions, air-dried cherry tomatoes, pecorino flakes, herb oil	
🍷 Bardolino Chiantetto Rosato, Gorgo Organic, Veneto, Italy	
Thai-Style Pumpkin & Chickpea Curry v ve gf df	£16.95
lemon and coriander rice, lemongrass and basil relish, charred lime	
🍷 Riesling Trocken, Ruppertsberger, Germany	

From The Grill

Choose one of our locally sourced meats cooked on the char-grill and served with triple cooked chunky chips, home-smoked cherry tomatoes on the vine, rocket salad with ranch dressing and a choice of; Chimichurri, Peppercorn & Brandy or Black Garlic Sauce gfa dfa

10oz Sirloin **£35.95** • 10oz Ribeye **£35.95** • Pork Tomahawk **£26.50**
• Beer-Brined Chicken Breast **£19.50**

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



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