




# 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 vea gfa dfa	<b>£6.95</b>	<b>Mixed Marinated Greek Olives</b> v ve gf df	<b>£4.95</b>
• cold-pressed British rapeseed oil & balsamic		 Tio Pepe Sherry, Spain	
• butter bean houmous		<b>Baby Peppers</b> v gf	<b>£4.95</b>
• red pepper pesto		stuffed with goat's cheese	
served with homemade focaccia		 Chardonnay La Vigneau, Languedoc, France	
 Grenache Blanc La Loupe, Languedoc, France			

## 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 dfa	<b>£7.50</b>
warm locally sourced sourdough bread, whipped sea salt and herb butter	
<b>Saxby's Cider Cured Salmon</b> gfa	<b>£9.50/</b>
keta caviar, buckwheat blinis, apple, celeriac and crème fraîche salad	<b>£18.50</b>
 Essenciel Rosé Château Paradis, Provence, France	
<b>Caramelised Ham Hock Terrine</b> gfa df	<b>£8.95/</b>
pickled carrot, carrot and ginger puree, croute	<b>£16.95</b>
 Chardonnay La Vigneau, Languedoc, France	
<b>Poached Red Shrimp</b> gf dfa	<b>£9.50/</b>
shellfish bisque, truffle, lemon verbena, extra virgin rapeseed oil	<b>£18.50</b>
 Pinot Noir 1620 Lorgieril, Languedoc, France	
<b>Tomato &amp; Buffalo Mozzarella Arancini</b> v gf	<b>£9.00/</b>
basil and apple dressing, Granny Smith apple and wild rocket salad	<b>£17.95</b>
 Bardolino Charetto Rosato, Gorgo Organic, Veneto, Italy	
<b>Pan Roasted Wood Pigeon Breast</b> gfa df	<b>£9.50/</b>
croustillant, spinach puree, rhubarb, crisp shallot crumb, red vein sorrel	<b>£18.50</b>
 Rioja Crianza, Fincas de Azabache, Rioja, Spain	
<b>Roasted Jerusalem Artichoke</b> v ve gfa df	<b>£9.25/</b>
broad bean guacamole, cherry tomato salsa, crisp flour tortilla, coriander	<b>£18.25</b>
 Riesling Trocken, Ruppertsberger, Germany	

## Sides

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

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 **£17.95**

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, house slaw and French fries

🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy 🍺 Theakston's Old Peculiar, England

**'The Black Horse' Beer Battered Fish & Chips** gf dfa **£17.50**

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

**Tastes of Lamb** dfa **£28.95**

marinated lamb rump, slow cooked ras el hanout lamb shoulder, tomato and pepper fregola, spinach, aubergine, roasted carrot, yogurt, cumin sauce

🍷 Vega Tinto, Douro Valley, Portugal

**Roasted Cod Loin** gf **£22.95**

Noilly Prat poached leeks, jersey royal potatoes, split white wine and parsley velouté, blackened onion powder

🍷 Tempranillo Rioja Blanco, Fincas de Azabache, Rioja, Spain

**Vegan Potato Gnocchi** v ve gf df **£18.50**

wild mushroom and tarragon beurre blanc, walnut and parsley pesto, parmesan flakes

🍷 Pecorino Tor Del Colle, Abruzzo, Italy (vegan)

**Pan Roasted Sea Bass Fillet(s)** gfa df **1 fillet £18.95**

salsa verde, cherry vine tomato compote, sautéed salsify, charred **2 fillets £24.95**

spring onion

🍷 Pinot Grigio Boira Organic, Veneto, Italy

**Pork Tenderloin** gf **£24.95**

braised pig's cheek, crushed white bean, kale, pancetta crisp, truffle split sauce

🍷 Pinot Noir 1620 Lorgier, Languedoc, France

**Garden Pea & Marjoram Risotto** v vea gf dfa **£17.95**

smoked feta cheese, pea shoots, herb oil

🍷 Picpoul de Pinet, Sel et de Sable, Languedoc, France

## 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 Butter 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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