

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 locally sourced sourdough bread, whipped sea salt and herb butter	£7.95
Hillside Market Garden Beetroot v vea gf dfa feta, ruby chard, toasted hazelnut and shallot dressing 🍷 Bardolino Chiaretto Rosato, Gorgo Organic, Veneto, Italy	£8.95/ £16.95
Duck Liver Parfait gfa madeira jelly, pickled kohlrabi, pistachio, warm brioche, apple and watercress salad 🍷 Pinot Noir 1620 Lorigeril, Languedoc, France	£9.50/ £18.50
Octopus Salad gf df mango mojo dressing, endive leaves, radish, coriander 🍷 Cava Rosé Organic, Masia Salat Penedes NV, Spain	£11.95/ £19.95
Smoked Haddock & Cheddar Gorge Rarebit Heritage and Marzano tomato and red onion salad, parsley oil 🍷 Chardonnay La Vigneau, Languedoc, France	£9.95/ £18.95
Chef's Scotch Egg gf df katsu curry sauce, pickled cucumber 🍷 Saxby's Original Cider, Bedfordshire, UK	£9.25/ £18.00
Super Food Salad v vea gf df fennel, broccoli, red onion, spiced nuts and seeds, green goddess dressing 🍷 Pecorino Tor Del Colle, Abruzzo, Italy (vegan)	£9.00/ £17.95

Sides

Buttered New Potatoes v vea gfa dfa

Triple Cooked Chunky Chips v gfa

French Fries v gfa

Mixed Leaf Salad v vea gfa dfa
with tomato and house dressing

**Seasonal Vegetables Of The
Day** v vea gfa dfa

all **£4.95**

🍷🍷 - 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 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, UK	£17.95
'The Black Horse' Beer Battered Fish & Chips gf dfa 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	£17.95
Curried Cauliflower Wedge v ve gf df cauliflower tahini, vegetable pakora, coriander and chilli chutney 🍷 Riesling Trocken, Ruppertsberger, Germany	£18.95
Pork Tenderloin gf king oyster mushroom, Jerusalem artichoke, broad beans, purple spring onion, madeira jus 🍷 Pinot Noir 1620 Lorgé, Languedoc, France	£22.95
Air-Dried Vine Ripened Tomato Risotto v vea gf dfa charred courgette, pecorino flakes, rocket leaves 🍷 Pinot Grigio, Boira Organic, Veneto, Italy	£17.95
Pan Roasted Sea Bass Fillet(s) gf df peperonata, parmentier potato, crispy capers, sauce vierge 🍷 Sauvignon Blanc, Ruta 90 Bodega Estampa, Colchagua Valley, Chile	1 fillet £19.95 2 fillets £25.95
Coffee Rubbed Sirloin dfa BBQ braised short rib, café de Paris butter, garlic roasted heritage carrots, rainbow chard 🍷 Rioja Crianza, Fincas de Azabache, Rioja, Spain	£31.95
Wild Halibut Fillet dfa blackened baby gem wedge, Caesar dressing, smoked anchovies, pancetta crisp, free range egg, croute 🍷 Tempranillo Rioja Blanco, Fincas de Azabache, Rioja, Spain	£29.95

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 Sauce 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



🍷🍺 - 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.