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   **£6.95**
- cold-pressed British rapeseed oil & balsamic
- butter bean houmous
- red pepper pesto
served with homemade focaccia
🍷 Grenache Blanc La Loupe, Languedoc, France

Mixed Marinated Greek Olives v ve gf df   **£4.95**
🍷 Tio Pepe Sherry, Spain

Baby Peppers v gf   **£4.95**
stuffed with goat's cheese
🍷 Chardonnay La Vigneau, 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

Fresh Soup Of The Day v vea gfa dfa   **£7.95**
warm locally sourced sourdough bread, whipped sea salt and herb butter

Pressed Partridge Terrine gfa dfa   **£9.25/**
pear and saffron chutney, treacle soda bread   **£17.95**
🍷 Pinot Noir 1620 Lorgeril, Languedoc, France

Red Mullet Escabeche gf df   **£9.50/**
potato blini, coriander   **£18.50**
🍷 Château Paradis Essenciel Rosé, Provence, France

Slow Cooked Beer & Soy Glazed Pork Belly gf df   **£9.95/**
sweet and sour pineapple jam, puffed black rice   **£18.95**
🍺 Henry Weston's Organic cider, Herefordshire, UK

Spiced Beetroot, Red Lentil, Vegan Feta Crispy Rolls ve df   **£9.00/**
Persian bademjan   **£17.50**
🍷 Bardolino Chiaretto Rosato, Gorgo, Veneto, Italy (organic)

Maple Cured Salmon gfa df   **£9.95/**
chicory jam, granny smith apple gel, homemade cracker bread, nasturtium leaves   **£18.95**
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany

Wild Mushroom Tart v vea gfa dfa   **£9.75/**
balsamic glazed baby onions, polenta coated bocconcini, cep cream, tarragon oil   **£18.75**
🍷 Chardonnay La Vigneau, Languedoc, France

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.
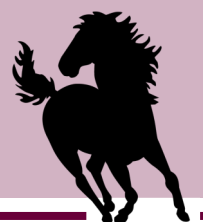
Mains

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, artisan cheese, baby gem lettuce,
beef tomato, gherkin, red onion, house slaw and French fries
🍷 Montepuliciano D'Abruzzo, Riserva Tor Del Colle, Italy 🍺 Theakston's Old Peculiar, UK

'The Black Horse' Beer Battered Fish & Chips gf df · **£17.95**
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

Venison Loin gf df · **£32.50**
roast pear puree, chestnuts, beetroot, Jerusalem artichoke, cavalo nero,
rich red wine jus
🍷 Malbec Potager du Sud, Languedoc, France

Veal Ossobuco gf df · **£28.95**
gremolata, sauté potatoes, kale
🍷 Nero d'Avola Contrade Bellusa, Italy (organic)

Jack Fruit, Squash & Buck Wheat Tagine v ve gf df · **£18.95**
flat bread, cucumber, tomato, red onion and coriander salad
🍷 Grenache Blanc La Loupe, Languedoc, France

Pan Roasted Sea Bass Fillet(s) gf · *1 fillet* **£19.95**
polenta cake, spinach, saffron, squid and vegetable broth, charred leek · *2 fillets* **£25.95**
🍷 Sauvignon Blanc, Ruta 90 Bodega Estampa, Colchagua Valley, Chile

Almond Crusted Grey Mullet gf dfa · **£22.95**
saffron poached potato, braised fennel, brown shrimp and lemon dressing,
bronze fennel
🍷 Muscadet Sur Lie Clos de la Fine, Domaine Herbauges, France

Butternut Squash & Gorgonzola Risotto v gf · **£18.95**
toasted pumpkin seeds, lemon oil, micro cress
🍷 Pecorino Tor del Colle, Abruzzo, Italy

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**
• *Barnsley Lamb Chop* **£26.95** • *Beer-Brined Chicken Breast* **£19.50**

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

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