



# December Menu

Available Wednesday to Saturday  
Lunchtime & Evening



## Trio Of Dips v vea gfa dfa

• cold-pressed British rapeseed oil & balsamic  
• butter bean houmous • red pepper pesto  
served with homemade focaccia

## Nibbles

£6.95 **Mixed Marinated Greek Olives v ve gf df** £4.95

## Baby Peppers v gf

stuffed with goat's cheese

£4.95

## Starters

## Honey Roasted Parsnip Soup v vea gfa dfa

parsley oil, salt frosted chestnuts

£7.95

## Creamed Wild Mushrooms on Toasted

Brioche gfa

poached hens egg, spinach, truffle oil

£9.25

## Whipped Feta & Heritage Beetroot

Tartare v gfa dfa

locally sourced sourdough croûte, red chard cress

£8.95

## Prawn Cocktail gfa df

air-dried cherry tomatoes, buttered brown bread, lemon wedge

£9.50

## Chicken Liver Parfait gfa

toasted locally sourced sourdough, pineapple and lime chutney, red currant gel, parsley cress

£9.50

## Wild Boar Pâté gfa df

cider jelly, pickled apple, watercress, toasted hazelnuts, crisp bread croûte

£ 9.25

## Cured & Torched Mackerel gfa df

crisp tortilla, sardine ketchup, pickled turnip, watercress

£8.95

## Mains

## Traditional Roast Turkey gfa dfa

pig in a blanket, sage and onion stuffing, roast potatoes, roasted root vegetables, seasonal vegetables, roasting gravy

£20.95

## 10oz Sirloin or 10oz Ribeye Steak gf dfa

triple cooked chunky chips, rocket salad with ranch dressing, smoked cherry vine tomatoes, peppercorn sauce

£35.95

## Christmas Nut Roast v ve gfa df

with chestnut mushrooms, spinach and sherry-soaked cranberries, roast potatoes, roasted root vegetables, seasonal vegetables, vegan gravy

£17.95

## Roast North Atlantic Cod Loin gf

savoy cabbage, Jerusalem artichoke, Brussels sprouts, oyster mushrooms, vermouth cream sauce

£23.95

## Roasted Sea Bass Fillet/s gf

olive oil pomme puree, red pepper and basil relish, spinach

1 fillet

£19.95

2 fillets

£25.95

## Homemade Chargrilled Burger gfa dfa

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

£17.95

## Roasted Cauliflower Risotto v vea gf dfa

roasted chestnuts, pecorino flakes

£17.95

## Slow Cooked Crispy Duck Leg

puy lentil ragout, chicory, chanterelle mushrooms, sauce épiciée

£25.95

## '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

£17.95

## Spicy 12hr Braised Beef Shin dfa

roasted butternut squash, basmati and wild rice, coriander cress

£24.95

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 v vea gfa dfa**

all £4.95



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 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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## Homemade Desserts

<b>Traditional Christmas Pudding</b> v vea gfa dfa	<b>£8.95</b>	<b>Artisan Cheese Board</b> v gfa	
brandy sauce, vanilla ice cream, butter tuile		choose either 3 or 5 cheeses from our award-winning British artisan selection;	
<b>Black Forest Roulade</b> v	<b>£9.25</b>	<ul style="list-style-type: none"> <li>• Baron Bigod Brie</li> <li>• Cheddar Gorge Cheddar</li> <li>• Cambridge Blue</li> <li>• 2x Guest Cheese of the day</li> </ul>	
chocolate and cherry gel, cherry ice cream		served with banana bread, artisan crackers, apple, grapes, garlic and apple loose jelly, Hertfordshire honey	
<b>Clementine Cheesecake</b>	<b>£8.95</b>	<b>3 Cheese Platter</b> £11.95	<b>5 Cheese Platter</b> £15.95
cranberry compote, orange curd ice cream			
<b>Giant Profiterole Filled With Tiramisu Cream</b> v	<b>£9.50</b>	<b>Premium Ice Creams &amp; Sorbets</b> gfa dfa	
topped with chocolate, coffee ice cream		flavours available upon request	
<b>Warm Spiced Apple Cake</b> v vea gf dfa	<b>£8.95</b>	v/ve - Please ask for suitable vegetarian/vegan options	
apple and rum jam, nutmeg ice cream		<b>2 scoops</b> £4.50	<b>3 scoops</b> £6.50

## Dessert Wine

<b>Muscat de Beaumes-de-Venise</b> France 2018/19		glass (125 ml)	<b>£6.65</b>
<b>Chateau Ramon Monbazillac</b> France 2019		glass (125 ml)	<b>£6.55</b>
<b>Chateau Mingets Sauternes</b> France 2019	½ bottle		<b>£25.95</b>
<b>Botrytis Riesling Paulett</b> Australia 2021	50cl bottle		<b>£25.50</b>

## Port

<b>Taylors LBV</b> 2016/17	½ bottle	<b>£25.95</b>	oversize glass (100ml)	<b>£7.55</b>
<b>Taylors Chip Dry</b>			oversize glass (100ml)	<b>£7.70</b>
<b>Taylors 10 Year Old Tawney</b>			oversize glass (100ml)	<b>£10.50</b>
<b>Quinta De Vargellas</b> Vintage 2008/12			oversize glass (100ml)	<b>£13.50</b>
<b>Fonseca Bin 27</b> finest reserve			oversize glass (100ml)	<b>£7.70</b>

## Brandy

<b>Hennessey VS</b>	glass (25ml)	<b>£4.20</b>	<b>Remy Martin XO</b>	glass (25ml)	<b>£12.00</b>
<b>Remy Martin VSOP</b>	glass (25ml)	<b>£5.20</b>	<b>Janneau VSOP</b>	glass (25ml)	<b>£5.35</b>
<b>Hine-Antique XO</b>	glass (25ml)	<b>£12.00</b>	<b>Calvados</b>	glass (25ml)	<b>£4.80</b>

## Coffee

Wooden Hill Coffee Company

<b>Americano</b>	<b>£3.30</b>	<b>Latte</b>	<b>£3.50</b>	<b>Macchiato - double</b>	<b>£3.50</b>
<b>Flat White</b>	<b>£3.60</b>	<b>Espresso - single</b>	<b>£3.30</b>	<b>Mocha</b>	<b>£3.50</b>
<b>Cappuccino</b>	<b>£3.50</b>	<b>Espresso - double</b>	<b>£3.50</b>	<b>Liqueur Coffee</b>	<b>£7.95</b>

## Tea

Award winning Tea-Pigs

<b>Everyday Brew</b>	<b>Earl Grey Strong</b>
<b>Mao Feng Green Tea</b>	<b>Chamomile Flowers</b>
<b>Super Fruit</b>	<b>Honeybush &amp; Rooibos</b>
<b>Peppermint Leaves</b>	(caffeine free)

all **£3.50**

## Hot Chocolate

Zuma

**Fairtrade Premium Hot Chocolate**  
**£3.50**

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