

# 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

### Fresh Soup Of The Day v vea gfa dfa

£7.95

warm locally sourced sourdough bread, whipped sea salt and herb butter

### Crushed Roasted Jersey Royals v ve gf df

starter £9.50

edamame beans, chilli and mint puree, black onion seeds

lighter main £18.00

🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany

### Lamb Kofta gfa

£10.50

romaine slaw, yogurt dressing, spiced red pepper sauce

🍷 Impressionist Shiraz, South Eastern Australia

### Roasted Gambas & Chorizo df

£10.50

romesco sauce, radish, micro cress

🍷 Château Paradis Essenciel Rosé, Provence, France

### Heritage Tomato & Buffalo Mozzarella v gfa

£9.25

black olive tapenade

🍷 Grenache Blanc La Loupe, Languedoc, France

### Smoked Chicken Terrine gfa dfa

starter £9.25

Roscoff onion, treacle soda bread, stem ginger and carrot puree, parsley

lighter main £17.95

🍷 Pinot Noir 1620 Lorigeril, Languedoc, France

### Sea Bream Ceviche gf dfa

starter £9.25

burnt peach, nasturtium, ewes milk curd

lighter main £17.95

🍷 Sauvignon Blanc The Lookout Post, Colchagua Valley, Chile

*Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish.*

*Or why not add a Side or two to make it a proper meal?*

## Sides

### Buttered New Potatoes v vea gfa dfa

### Mixed Leaf Salad v vea gfa dfa

with tomato and house dressing

### Triple Cooked Chunky Chips v gfa dfa

### Selection of Green Vegetables

v vea gfa dfa

### French Fries v 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

- Rump of Lamb gf** £28.95  
pea puree, spring onion, goat's curd, pesto mac and cheese, light roasting jus  
🍷 Rioja Crianza Azabache, Rioja, Spain
- Roast Loin Of Cod gf** £26.95  
fennel, red onion and orzo salad, black garlic aioli, fennel cress  
🍷 Chardonnay La Vigneau, Languedoc, France
- Pork Tenderloin gf** £24.95  
soy braised shiitake mushroom, celeriac, kale, shiso  
🍷 Pinot Noir 1620 Lorgier, Languedoc, France
- Pan Roasted Sea Bass Fillet(s) gf df** 1 fillet £19.95  
courgettes, Provençale sauce, gnocchi 2 fillets £25.95  
🍷 Pinot Grigio 'Organic' Boira, Veneto, Italy (organic)
- Butter Bean & Potato Aloo v ve gfa df** £18.95  
lime pickle, cucumber, red onion, tomato, naan bread, coriander  
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany
- Beetroot Risotto v vea gf dfa** £17.95  
goat's cheese, toasted pine nuts, micro ruby chard  
🍷 Charetto di Bardolino Rosato, Gorgo, Veneto, Italy (organic)
- Homemade Chargrilled Burger gfa dfa** £18.95  
homemade beef patty, toasted brioche bun, black garlic burger sauce, maple glazed smoky bacon, artisan cheese, baby gem lettuce, beef tomato, gherkin, red onion, house slaw, french fries  
🍷 Montepulciano D'Abruzzo, Riserva Tor Del Colle, Italy 🍺 Theakston's Old Peculiar, Yorkshire UK
- 'The Black Horse' Beer Battered Fish & Chips gf df** £18.95  
sustainable fillet of haddock in a crisp gluten-free beer batter, triple cooked chunky chips, minted crushed garden peas, tartare sauce, grilled lemon  
🍷 Sauvignon Blanc, Wairau River, New Zealand 🍺 Thornbridge Lucas Pilsner, Peak District, UK

## From The Grill

Locally sourced meats cooked on the chargrill

**10oz Sirloin Steak £35.95 • 10oz Ribeye Steak £35.95 • Pork Tomahawk £26.50**  
• **Barnsley Lamb Chop £26.95 • Beer-Brined Chicken Breast £19.50**

served with triple cooked chunky chips, home-smoked cherry tomatoes on the vine and rocket salad with ranch dressing **gfa dfa**

**Choose a sauce/butter:** Chimichurri • Peppercorn Sauce • Black Garlic Butter

**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.