



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	Mixed Marinated Greek Olives v ve gf df	£5.50
• cold-pressed British rapeseed oil & balsamic		🍷 Tio Pepe Sherry, Spain	
• butter bean houmous		Baby Peppers v gf	£5.50
• 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

Fresh Soup Of The Day v vea gfa dfa	£7.95
warm locally sourced sourdough bread, whipped sea salt and herb butter	
Cured & Torched Mackerel gfa	£9.25
smoked mackerel Welsh rarebit, local sourdough, air-dried cherry tomato	
🍷 Chardonnay La Vigneau, Languedoc, France	
White Crab & Granny Smith Apple Taco	£9.95
spiced brown crab mayonnaise, pickled apple, micro watercress	
🍷 Muscadet Sur Lie Clos de la Fine Domaine des Herbauges, Loire Valley, France	
Wild Mushroom Parfait v gfa	starter £9.95
madeira jelly, black truffle, shimeji mushrooms, red vein sorrel,	lighter main £18.50
locally baked bread	
🍷 Shiraz The Impressionist, South Eastern Australia	
Hertfordshire Honey Glazed Figs & Feta Cheese Bruschetta v ve gfa df	£9.75
walnut pesto, bitter endive leaves	
🍷 Assyrtiko Malagouzia Little Ark, Peloponnese Region, Greece	
Asian Style Ham Hock & Leek Terrine gf df	starter £9.75
nashi pear, lotus fruit crisp, purple shiso cress, Asian BBQ sauce	lighter main £18.00
🍷 Sauvignon Blanc The Lookout Post, Colchagua Valley, Chile	🍷 Taylors Chip Dry Port
Bang Bang Chicken gf df	starter £9.50
guacamole, pickled red cabbage slaw, puffed wild rice, coriander cress	lighter main £18.00
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany	

*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

Triple Cooked Chunky Chips v gfa dfa

French Fries v gfa dfa

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

Selection of Green Vegetables
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.



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Mains

- Roast Loin Of Monkfish** gf £25.95
crushed white beans, pancetta, cavolo nero, roasted red wine fish sauce
🍷 Gamay Classiques Modestine Ardéchois, Ardèche, France
- Roasted Pumpkin, Artichoke, Spinach & Gnocchi Ragu** v ve gf df £19.95
black truffle, roasted pumpkin seed oil
🍷 Nero d'Avola Contrade Bellusa, Sicily, Italy (organic)
- Venison Loin** gf df £31.95
Cornish new potatoes, roasted pear, salsify, butternut squash, red wine sauce
🍷 Rioja Crianza Azabache, Rioja, Spain
- Guinea Fowl Breast** gf £28.95
guinea fowl hash, kale, cauliflower puree, rich roasting sauce
🍷 Sensas Pinot Noir, Languedoc, France
- Pan Roasted Sea Bass Fillet(s)** gf df 1 fillet £19.95
spiced cabbage, vegetable pakora, Szechuan dressing 2 fillets £28.95
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany
- Saffron Risotto** v vea gf dfa £18.95
sweetcorn, air-dried cherry tomatoes, soybean, pecorino
🍷 Catarratto Contrade Bellusa, Sicily, Italy (organic)
- Homemade Chargrilled Burger** gfa dfa £19.95
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
🍷 Merlot Paraíso Sur, Colchagua Valley, Chile (organic)
- 'The Black Horse' Beer Battered Fish & Chips** gf df £19.95
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



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