

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

£7.50

- 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

£5.95

🍷 Tio Pepe Sherry, Spain

Baby Peppers v gf

£5.95

stuffed with goat's cheese

🍷 Chardonnay La Vigneau, Languedoc, France

Starters & Lighter Mains

Fresh Soup Of The Day v vea gfa dfa

£8.50

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

Cured & Torched Mackerel gfa

£9.50

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,
locally baked bread

lighter main £18.50

🍷 Shiraz The Impressionist, South Eastern Australia

Hertfordshire Honey Glazed Figs & Feta Cheese Bruschetta v ve gfa df

£9.95

walnut pesto, bitter endive leaves

🍷 Assyrtiko Malagouzia Little Ark, Peloponnese Region, Greece

Asian Style Ham Hock & Leek Terrine gf df

starter £9.95

nashi pear, lotus fruit crisp, purple shiso cress, Asian BBQ sauce

lighter main £18.50

🍷 Sauvignon Blanc The Lookout Post, Colchagua Valley, Chile 🍷 Taylors Chip Dry Port

Bang Bang Chicken gf df

starter £9.95

guacamole, pickled red cabbage slaw, puffed wild rice, coriander cress

lighter main £18.50

🍷 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

£5.00

Triple Cooked Chunky Chips v gfa dfa

£5.95

French Fries v gfa dfa

£5.00

Mixed Leaf Salad v vea gfa dfa

with tomato and house dressing

£5.00

Selection of Green Vegetables

v vea gfa dfa

£5.00

🍷🍺 - 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	£26.50
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)	
Woburn Estate Venison Loin gf df	£32.50
Cornish new potatoes, roasted pear, salsify, butternut squash, red wine sauce 🍷 Rioja Crianza Azabache, Rioja, Spain	
Guinea Fowl Breast gf	£29.50
guinea fowl hash, kale, cauliflower puree, rich roasting sauce 🍷 Sensas Pinot Noir, Languedoc, France	
Pan Roasted Sea Bass Fillet(s) gf df	1 fillet £20.95
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	£20.95
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 £36.50 • 10oz Ribeye Steak £36.50 • Pork Tomahawk £26.75
• Barnsley Lamb Chop £26.95 • Beer-Brined Chicken Breast £19.95

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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