

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

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

£7.50

Mixed Marinated Greek Olives v ve gf df

Tio Pepe Sherry, Spain

£5.95

Baby Peppers v gf

stuffed with goat's cheese

Chardonnay La Vigneau, Languedoc, France

£5.95

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

Mixed Leaf Salad v vea gfa dfa

with tomato and house dressing

£5.00

Triple Cooked Chunky Chips v gfa dfa

£5.95

Selection of Green Vegetables

v vea gfa dfa

£5.00

French Fries v 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 <small>gf</small>	£26.50
crushed white beans, pancetta, cavolo nero, roasted red wine fish sauce	
<small>🍷 Gamay Classiques Modestine Ardéchois, Ardèche, France</small>	
Roasted Pumpkin, Artichoke, Spinach & Gnocchi Ragu <small>v ve gf df</small>	£19.95
black truffle, roasted pumpkin seed oil	
<small>🍷 Nero d'Avola Contrade Bellusa, Sicily, Italy (organic)</small>	
Woburn Estate Venison Loin <small>gf df</small>	£32.50
Cornish new potatoes, roasted pear, salsify, butternut squash, red wine sauce	
<small>🍷 Rioja Crianza Azabache, Rioja, Spain</small>	
Guinea Fowl Breast <small>gf</small>	£29.50
guinea fowl hash, kale, cauliflower puree, rich roasting sauce	
<small>🍷 Sensas Pinot Noir, Languedoc, France</small>	
Pan Roasted Sea Bass Fillet(s) <small>gf df</small>	£20.95
spiced cabbage, vegetable pakora, Szechuan dressing	1 fillet £20.95
<small>🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany</small>	2 fillets £28.95
Saffron Risotto <small>v vea gf dfa</small>	£18.95
sweetcorn, air-dried cherry tomatoes, soybean, pecorino	
<small>🍷 Catarratto Contrade Bellusa, Sicily, Italy (organic)</small>	
Homemade Chargrilled Burger <small>gfa dfa</small>	£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	
<small>🍷 Merlot Paraíso Sur, Colchagua Valley, Chile (organic)</small>	
'The Black Horse' Beer Battered Fish & Chips <small>gf df</small>	£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	
<small>🍷 Sauvignon Blanc, Wairau River, New Zealand 🍺 Thornbridge Lucas Pilsner, Peak District, UK</small>	

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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