

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 rosemary & garlic focaccia 🍷 Grenache Blanc La Loupe, Languedoc, France	£7.95	Mixed Marinated Greek Olives v ve gf df 🍷 Tio Pepe Sherry, Spain	£5.95
		Baby Peppers v gf stuffed with cream cheese 🍷 Chardonnay La Vigneau, Languedoc, France	£5.95

Starters & Lighter Mains

Fresh Soup Of The Day v vea gfa dfa warm locally sourced sourdough bread, whipped sea salt and herb butter	£8.50
Whipped Goat's Curd v gf beetroot tartare, pickled apple, crystalised walnuts 🍷 Prosecco Bortolotti Superiore, Italy	£9.50
Grilled Mackerel gf df sweet and sour cherry tomatoes, cucumber, sauce vierge 🍷 Sauvignon Blanc, Wairau River, New Zealand	starter £9.75 lighter main £18.95
Slow Cooked Chicken Leg Croquette gf df blackened gem lettuce, coronation dressing, pickled golden raisins 🍷 Château Paradis Essenciel Rosé, Provence, France	starter £9.50 lighter main £18.50
Roasted Cambridge Asparagus v ve gf df wild garlic hummus, hazelnut and shallot dressing 🍷 Tempranillo Rioja Blanco Azabache, Rioja, Spain	£9.95
Pulled Pork Bao Bun dfa sticky BBQ glaze, kimchi, crispy shallots, pickled chilli, smoked sweetcorn purée 🍷 Pinot Noir Sensas, Languedoc, France	£9.95
Hot Smoked Salmon gf chive crème fraiche, micro rocket, pomegranate, kohlrabi 🍷 Sauvignon Blanc The Lookout Post, Colchagua Valley, Chile	starter £9.95 lighter main £19.50

*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 12.5% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

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Mains

- Rump Of Lamb** gfa df **£29.95**
aubergine, French green beans, spiced giant couscous, cumin, red pepper, basil and pine nut sauce
🍷 Shiraz The Impressionist, South Eastern, Australia
- Roasted Cauliflower** v ve gf df **£19.95**
chickpea and lentil dhal, vegan yogurt dressing, roti
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany
- Pan Roasted Fillet Of John Dory** gf **£29.95**
confit potato, samphire, orange, oyster beignet, fish roe and vermouth velouté
🍷 Picpoul de Pinet Sel et de Sable, Languedoc, France
- Roast Striploin of Beef** gfa dfa **£33.50**
whisky glazed short rib, hen of the woods, chateaux potato, tenderstem broccoli, bordelaise sauce
🍷 Malbec Potager du Sud, Languedoc, France
- Pan Roasted Sea Bass Fillet(s)** gf df **1 fillet £21.95**
Thai-style black rice, butternut squash, mange tout, bean sprout, **2 fillets £28.95**
satay sauce, coriander oil, blackened lime
🍷 Riesling Trocken Ruppertsberger, Pfalz, Germany
- Fennel Risotto** v vea gf dfa **£18.95**
roast Roscoff onion, wild mushroom relish, king oyster mushroom
🍷 Chardonnay La Vigneau, Languedoc, France
- Homemade Chargrilled Burger** gfa dfa **£19.95**
homemade beef patty, toasted local-baked sourdough 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 meat 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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