

WEST END Music Night

Thursday, 5th November 2026

Menu

Chef's Selection Of Canapés



Duck & Pistachio Terrine gfa dfa

local brioche sourdough, glazed fig, sour cherry chutney

Beetroot Cured Salmon gf df

compressed cucumber, gin and lemon gel, red vein sorrel

Asian Pear & Miatake Mushroom Broth v ve gf df

pine nuts, king oyster mushroom



Slow-Cooked Lamb Shoulder gf

crushed sweet potato, cavalo nero, basil cress,
cumin and red pepper sauce

Monkfish Wrapped In Parma Ham gf df

pomme rosti, celeriac puree, red chicory, samphire,
seafood bisque

Jackfruit & Pumpkin Thai-Style Curry v ve gf df

fragrant basmati rice, blackened lime



Spiced Apple Cake v ve gf df

calvados custard, green apple sorbet

70% Dark Chocolate Mousse v

kirsch cherry compote, chocolate tuile

Artisan 3 Cheese Platter v gfa

banana bread, artisan crackers, garlic and apple loose jelly,
grapes, Hertfordshire honey

£70pp

v - vegetarian ve - vegan gf - gluten free df - dairy free
gfa/dfa - gluten free/dairy free adaptable upon request

Please notify The Black Horse of any food or drink allergies/intolerances.

A 12.5% discretionary gratuity will be added to your total bill which is distributed equally between all staff on duty.

