

BLACK HORSE MENU

STARTERS

Grilled King Prawns, marinated in chimichurri with sourdough £9

Soup of the day, sourdough £5

Cajun spiced squid, garlic mayonnaise, pomegranate pearls £8

Wild mushroom & truffle risotto £8

Breaded camembert, deconstructed waldorf salad £8

Warm goats cheese salad, pickled baby beets, toasted pine nuts, rocket, port poached grapes £9

Scotch egg, spicy chorizo jam, homemade brown sauce £9

MAIN COURSE

Rare roast Rump of Beef, roast potatoes, swede and carrot mash, cauliflower cheese, green beans, red cabbage, Yorkshire puddings and jus £18

Pink roast leg of lamb, roast potatoes, swede and carrot mash, cauliflower cheese, green beans, red cabbage, Yorkshire puddings and jus £16

Roast loin of pork, roast potatoes, swede and carrot mash, cauliflower cheese, green beans, red cabbage, Yorkshire puddings and jus £16

Rump steak, field mushrooms, tomato, hand cut chips £18

Steak burger, brioche bun, pulled pork, mixed salad £17

Haddock & chips, pea puree, tartar sauce, pomegranate pearls £15

Sausage & mash, red onion marmalade, veal jus £16

Sides £4

Hand cut chips, Garlic bread, vegetable panache, house salad

Sauces £2

Blue cheese, Peppercorn, Chimichuri, Garlic butter

DESSERT

Winter berry crumble, vanilla ice cream £8

Orange creme brûlée, shortbread biscuit £8

Ice cream/ sorbet £6

Vanilla panna cotta, strawberry compote, fresh strawberries £8

Sticky toffee pudding, toffee sauce vanilla ice cream £8

Chefs cheese board £12

